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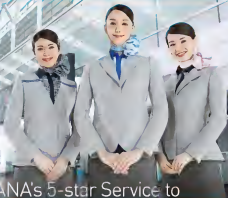
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The theme of the cover of this month is "Sweets for Your Valentine's Day". To find out more about it, check out the featured section from page 5.

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Book: Japanese Contemporary Galle and
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Product: IPPUDO's Frozen Ramen Set
Shop: ARITA Porcelain Lab Online Shop

- 05** **FEATURE**
Sweet Valentine Cover Story:
Sweets That Light Up and
Melt Your Heart

Here are there some big concepts that have
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 that will give your gift the "wow" factor

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All Things New from Stores, Products to Events

SHOP

Kamakura Shirts: Japanese Craft Dress Shirts at Brookfield Place

Kamakura Shirts are known for their "classic, Ivy League" style. Their original "Tokyo Fit" and the "New York Fit" designed to accommodate Western sizes, are both unique variations of the popular "slim fit" cut. The understated, clean look, buttons and eyelets designed to relieve commonly constricting areas and in-house tailoring demonstrates their meticulous attention to detail and service. Deluxe options include mother-of-pearl buttons, custom orders and higher thread counts in a wide selection of fabrics and designs. Being inside a luxury shopping mall allows Kamakura Shirts to offer more of their higher-end shirts. The second location, closer to many downtown office and residential areas, also expects them to make tourists and businessmen. By doubling their presence in New York, Kamakura Shirts hopes to strengthen their brand recognition internationally.

How "Japanese" can a button-down be? Kamakura Shirts, makers of premium, made-to-measure, dress shirts, believe customers will notice their quality, style, and service — traits Japanese companies have long built successful reputations upon abroad. After three years on Madison Avenue, they recently opened their second location inside the Brookfield Place shopping mall.



With its smart, simple look, only a few of each pattern are kept in stock, but are immediately replaced by new designs.



Higher-end items, such as 300 gsm and 300 gsm shirts are well received at the Brookfield Place location.

They also carry "high gauge knit" shirts, sweats, and other made-in-Japan accessories.

Kamakura Shirts Brookfield Place location 235 100th St., 1st South-East Ave., New York, NY 10014 | TEL: 212-675-2464 | www.kamakurashirts.com

BOOK

Discover the Wonders of Japanese Quilts

A distinct aesthetic of Japanese quilts. In *Japanese Contemporary Quilt and Quilters: The Story of an American Import*, author Terese Dayne Wang examines how the American quilt culture inspired Japanese quilters and how they developed their unique styles. She discusses Japanese respect for the four seasons, deep kimono-fabric culture, meticulous sewing techniques, and sewing-machine innovations as she explores the development of Japanese quilts. The book also showcases quilting studies and interviews with notable people in the contemporary Japanese quilting scene, such as Yoko Saito, Rieko Goto, Noriko Enko, and Yoshiko Jirotsu, each of whom has a defined style. With more than 200 images of contemporary Japanese quilts as well as antique American quilts, the book offers a great and comprehensive introduction to the wonderful world of Japanese quilts.

American quilting has a long history, and Japan has an intense craft culture. When the two met, something amazing happened. For the past forty years, Japan has looked to America and imported its quilts for ideas and inspiration. Today, Japan has its own quilting style, and contemporary Japanese quilters are seeking museum shows and audiences in the West, while their Western counterparts admire.



Japanese Contemporary Quilt and Quilters: The Story of an American Import
By Terese Dayne Wang
Schiffer Publishing, Ltd.



Noriko Onoda's Silk Fiber Quilts. Cherry blossoms imitates the Japanese aesthetic to nature and season.



The use of antique Japanese fabric at Japanese quiltists in contemporary Japanese quilts.

Schiffer Publishing www.schifferbooks.com

FOOD

Frozen Craft Miso Ramen from IPPUDO

IPPUDO NY, pioneer of the ramen boom in the U.S., has introduced many new flavors while serving its beloved Hakata style tonkotsu ramen with rich pork bone soup and thin straight noodles. Beginning in January, its experts' ramen will be available for your kitchen. IPPUDO released a ready-made frozen ramen set for home cooking targeting U.S. consumers for the first time.

IPPUDO developed this frozen product with inspiration from Miso Ramen, a limited time, special menu item originally presented at the IPPUDO restaurant in 2008. It was brought back by popular demand in the form of the frozen ramen sets IPPUDO Aka-Miso Ramen and IPPUDO Shiro-Miso Ramen. The soup is made from a pork and chicken base blended with miso, preserving the special recipe: flavor in powder form. The two types are red miso and white miso, and each package contains two servings of noodles and powdered soup. The handmade original IPPUDO noodles, which are thick and curly, are flash frozen to preserve their body and structure.

It's super easy to make IPPUDO miso ramen. Cook the packet of noodles in boiling water for 4 minutes and drain. Dissolve the packet of powdered soup into hot water, and then gently add it to the cooked noodles. You are free to add any topping you like, so enjoy being creative! If you don't have regular ramen toppings, you can add your favorite barbecue, fresh vegetables, poached eggs and anything else you want to savor with the rich miso ramen.

IPPUDO Aka-Miso Ramen and IPPUDO Shiro-Miso Ramen are now available in Japanese and Asian grocery stores in New York and New Jersey.

Thick, chewy noodles and hearty miso flavor broth gathered around it is the perfect energy boost for the cold winter.



You can choose from two bowls: Reddish Tsubo and Aka-Miso and white Shiro-Miso.

IPPUDO NY | www.ippudony.com

SHOP

"Japan Series" from Arita Porcelain Lab Makes its Way to the U.S.

Arita porcelain is known throughout the world as luxury porcelain with beautiful colors, delicate texture and detailed decoration. It is a traditional handicraft from Saga Prefecture in the southern Japanese island of Kyushu, and starting last December it is finally possible to purchase this porcelain online.

Bought by the 7th generation head of the family behind Yamanaka Kiln, a long-established pottery business with an over 200-year history, **Arita Porcelain Lab** is a Japanese porcelain brand that was created by combining tradition and modernity to suit the 21st century lifestyle. The brand just began an online store to sell its items in North America. Each item is made one by one by using glasses and techniques that have evolved over the reputation of countless traits and based on the unique and secret technology of the brand's Yamanaka Kiln.

North American audiences now have access to Arita Porcelain Lab's signature work, "Japan Series", consisting of products that display scenes from the Japanese four seasons. The series features masterpieces allowing customers to make their dining tables more luxurious and elegant, by changing colors based on the seasons they are being used. Thanks to its coloring, deep colors and textures, "Japan Series" style is sleek and modern. These vessels turn everyday dining tables into spectacular and gorgeous ones, making them a perfect Valentine's Day gift for lovers.



The Japan Series in Arita Porcelain Lab's top-of-the-line menu with scenes from the four seasons in Japan. © 2016 Yamanaka



The traditional need in Arita porcelain is the Kintsugi-art. It consisted of repairing broken, cracked, scratched, and damaged. All of these are used to be good things which bring back making the items on their gift for celebratory occasions.

Arita Porcelain: <http://arita.porcelainlab.com>

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[roycechocolate](https://www.roycechocolate.com)

06 **Sweets That Light Up and Melt Your Heart**

Have you sorted out any impressive gifts for this upcoming St. Valentine's Day? Here we introduce some key concepts that have been popular for Japanese sweets and snacks that will give your gift the "wow" factor.

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Sweets That Light Up and Melt Your Heart

"Natural" and "organic" are buzzwords in the food industry today, and these trends have entered the world of sweets as well. When it comes to Valentine's sweets that must make a great impression, however, it might be better to focus on salty factors when choosing your sweet gift. Here, we share some key concepts that have been popular for Japanese sweets and snacks that will give your gift the "umami factor."

© iStockphoto / Shutterstock.com

Nama and Kuchidoko

If you are a fan of Japanese sake, you might have heard the word *nama*. It means "raw" or "fresh," but when it is used in a confectionery context, it means "half-baked" or "oven-baked" and "short shelf life." Fluffy, half-baked cheesecake, creamy breads, and smooth, melt-in-your-mouth chocolates are examples of these types of sweets. They should be freshly made and eaten as soon as possible in order to appreciate the delicate texture and flavor of the ingredients because the best character of the sweets will be lost soon. Here, quality of ingredients comes into play. The ingredients need to be fresh, high quality, and well chosen, and natural and organic ingredients are popular.

There are many cake shops and cafés in Japan that announce the exact time that *nama* sweets will be on the shelf. Japanese customers remember the time and wait a long line to purchase these *nama* sweets. Some of the most popular shops require reservations. This limited-time factor adds to the specialness of *nama* sweets.

The best word to describe the taste of *nama* sweets might be *kuchidoko*. Made by combining *kuchi* (mouth) and *doko* (to melt), it refers to the light, smooth, and subtle way that the sweets melt in your mouth. Sweets with a longer shelf life but that have a similar light texture and flavor are known as *nama-kakko*.



It looks like a simple chocolate, but once in your mouth, it melts like butter.

to or *nama-fu* sweets. Echoing the Japanese appreciation of ephemeral things (cherry blossoms, for example), Japanese customers enjoy the fleeting pleasure of a *nama* sweet that melts in the mouth.

Savory Sweets

From all-time-favorites peanut butter to the recent hit, chocolate with bacon bits making sweet and savory flavors is a universal trend in the confectionery world. In Japan, people traditionally enjoyed *mito pan*, baked or steamed pancakes seasoned with *rida* and *sauce*, and *mitarashi dango*, skewered glutinous rice balls covered with a soy sauce-sugar glaze. Even *oshiruko*, a sweet red bean soup, uses salt to adjust its sweetness. But recently, the salty aspect has become most prominent in Japanese sweets. Salty caramel, salty pudding, curry-flavored candy, cheese cookies, and even cream soap-flavored ice cream have all become popular and you notice a distinct saltiness that is nicely balanced with sweetness.



Japan's Peppercorn Chocolate is a perfect example of a salty sweet.

Fun Surprises by Contrast

Cornstarch powder-dusted chocolate and nut-coated thick ice cream are common sweets that use a wide factor of extremely different flavors (bitter and sugary in the case of the chocolate) and textures (crunchy and creamy in the case of the nut-coated ice candy). In Japan, one of the common trends is to add *matcha* powder, which is really bitter, to sweets. It's a magic ingredient that can instantly create depth of flavor by providing a wide gap in the taste profiles.

It's also popular to use *matcha* in unconventional ways for a surprise. *Matcha* has a uniquely chewy texture that offers quite a huge contrast when paired with any Western-style sweet. *Matcha* ice cream was a huge development in the ice cream industry when it was invented in the 1980s. *Ichigo daifuku*, *matcha* stuffed with red bean paste and a whole strawberry, also won a big sensation that add-

ed a refreshing twist of strawberry to the traditional daisio mochi. A more recent novelty is chocolate truffles coated with matcha, which incorporates multiple tricks: meltably soft chocolate filling wrapped in chewy mochi and dusted with cocoa powder.



The latest hit among home bakers is a three-layer cake that has three different textures: once baked thick fudge on the bottom, creamy custard in the middle, and a fluffy sponge cake on top. It's called a "magic cake" in Japan, but it originally came from France. It's "magical" because you only make one batter, but the layers separate on their own as the cake bakes.

Looks Do Matter

Many of you might have had the experience of being amazed by aesthetically cute or elegant Japanese confections. Japan has a strong wagashi (traditional Japanese sweets) culture, which developed in tandem with the tradition of the tea ceremony, which requires appreciation of seasonality, nature, and harmony. Wagashi often depict flowers, trees, and natural phenomena with their shapes and colors, condensing Japanese visual and poetic sense into one edible object. With such a deep aesthetic culture in terms of sweets, Japanese are naturally particular about the appearance of any sweet, whether it is a high-end treat, restaurant dessert, or casual snack. The look of the sweet is the first step in the overall appreciation of the sweet.

Seasonal and Regional Sweets

Japanese have a soft spot for the phrase "limited offer" and "only available in (place/time)" when applied to sweets. Items using seasonal and regionally harvested ingredients are special. Cherry blossom-flavored sweets are most common in spring, and persimmon treats are popular in winter. Some of these regional Japanese delicacies are available in the U.S. as well. Check out Japanese grocery stores to find unique sweets to really impress your loved one.



Good sweets are also aesthetically pleasing.

If you're a home baker, magic cake is the next thing to try. You can make it cake with three layers but one simple batter. A magic cake cookbook is available at Japanese bookstores.



Wagashi and tea ceremony are inseparable, and have developed hand-in-hand as a type of art form, aesthetically appreciating the harvest.



Lunar New Year and Sweets: Godiva's Monkey-Themed Chocolate

This is the third time Godiva has released a Lunar New Year collection in the U.S. The Year of the Monkey collection features three new and unique flavors created specifically for the holiday: Dark Chocolate Green Tea, a smooth ganache made of fresh green tea and white chocolate covering a layer of crunchy Piedmont hazelnut praline, coated by a fine 50% dark chocolate; Milk Chocolate Pu-erh Tea, marionberry ganache with cocoa ribs surrounded by Peruvian dark chocolate infused with aged pu-erh tea, coated in milk chocolate; and White Chocolate Oolong Tea, a center of praline and hazelnut praline with

crunchy soy ribs enveloped by 71% Ecuadorian dark chocolate infused with oolong tea, covered in silky white chocolate.

The Godiva Year of the Monkey collection is available as a 20-piece luxury gift box at select Godiva boutiques in the U.S. and Canada. Year of the Monkey chocolate pieces will also be available for individual purchase in the chocolate case at select Godiva boutiques. www.godiva.com



Sweet Gifts Bring Big Smiles



Chocolate Ice Macaron

call K&N SWEETS located inside Mitsuba Marketplace is making Chocolate Ice Macarons as its treat in February. The macaron shells have the best texture (springy) and are crisp, soft and chewy and go wonderfully with the homemade chocolate ice cream filling. You can also order these macarons in bulk for the Macaron Gift O's website www.macarongiftos.com



call K&N SWEETS
505-811-1111, Edgewater NJ 07020
TEL: 301-220-4000
call@kandnusa2@gmail.com

Coconut Pudding in Shell

K&N Desserts offers traditional Asian desserts, and Coconut Pudding in Shell is their signature item. Made using a whole coconut, it is packed with the delicious aroma and flavor of a coconut. You can choose from sweet and burnt or dulce for a topping and each choice will add a completely different flavor profile. These creative combinations work amazingly well and are sure to blow your mind!



K&N Desserts
22-48 Plaza St., Redway, NY 12051
100% homemade
TEL: 212-450-8855 | www.kandndesserts.com

Pink Lady Tiramisu

Always serving fresh, healthy and unique desserts, K&N Desserts suggests Pink Lady Tiramisu to try on Valentine's Day. This adorable pink treat is a strawberry flavored tiramisu that is coated to symbolize a woman in love. The toppings include a generous amount of fresh strawberries, marshmallows and chocolate chips and it is sweet and tangy just like being in love.



K&N Desserts
121 W 3rd St., 2nd Fl., 8th Ave., 8th Ave. St.
100% homemade
TEL: 212-450-8855 | www.kandndesserts.com

Macha-cha Mochi Ice Cream

Macha-cha Mochi Ice Cream is made of an cream of "shorter", enveloped in a mochi (rice cake) layer. There are a variety of flavors available: Green Tea, Red Bean, Strawberry, Chocolate, Mango, Vanilla and Black Sesame. It can be served as is or decorated with fruits and waxes.



www.mochi
TEL: 1-866-823-3338 (Tel. Post)
www.mochi.com

MatchaBooster Yuzu

Mocha-in-strapgun MatchaBooster, a convenient beverage mixer and cooking ingredient made from fine Japanese green tea powder. The powder contains polyphenols that help clean the body. MatchaBooster Yuzu has a unique flavor that is tart, sweet and aromatic. It can boost the flavor of any drink with a fresh citrus taste.



made in:
Tel: 1 888 623-2268 (US Only)
www.madein.com

Duo Praline Maccha

Since 1953 ROYCE Chocolate has been delighting chocolate lovers worldwide. Love Maccha? ROYCE has an entire line of Maccha Chocolate products. The Duo Praline (\$14) is unique with its two layer taste made of Maccha sauce and Maccha cream encased in a chocolate shell. Chocolate as unique as your Valentine. Come in for a complimentary tasting. "Royce, How Japan Does Chocolate."



ROYCE Chocolate Midtown Marketplace
605 River Pl., Edgewater, NJ 07020
Tel: 201 946-9390
www.roycechocolate.com

Original Chocolate Potatochip

Since 1953 ROYCE Chocolate has been delighting chocolate lovers worldwide. ROYCE Chocolate Potatochip (\$17) is a bag full with anyone who loves a sweet and salty combination of crunchy potato chips with one side covered in rich chocolate. It's available in Original Mild Berry Caramel and Frazzle Blanc. Give this unique treat this Valentine's Day "Royce, How Japan Does Chocolate." Come in for a complimentary tasting.



ROYCE Chocolate Bryant Park Boutique
212 W. 42nd St., 3rd Fl. & 6th Ave. 1
Tel: 888-686-7732 | www.roycechocolate.com

Yuzu Gourmet Cupcake

Silk Cakes, a premium Asian inspired cake shop, offers unique Asian flavor combinations such as the "Yuzu cake with Green Tea Buttercream & Green Tea Tuffet." It's made from high quality ingredients directly sourced from Japan and is the perfect composition of citrus, honey and infused green tea flavor—creating a distinctive gourmet experience.



Silk Cakes
53-11 Union St., 3rd Fl. & 7th Ave.
53-11 Midway Ave. Forest Hills, NY 11375
Tel: 800 633-0885
www.silkcakes.com

Chocolate Wafers Maccha Cream

Since 1953 ROYCE Chocolate has been delighting chocolate lovers worldwide. Located in Hokkaido, Japan, a place well known for its rich natural environment, ROYCE meticulously creates unique chocolates of the highest quality. Love Maccha? ROYCE has an entire line of Maccha Chocolate products. Maccha cream (\$11) sandwiched between crispy wafers and coated with Maccha Chocolate. Royce, How Japan Does Chocolate. Come in for a complimentary tasting.



ROYCE Chocolate Midtown Marketplace
605 River Pl., Edgewater, NJ 07020 & 3rd Ave. 1
Tel: 888-623-2268 | www.roycechocolate.com

Nanna Chocolate Champagne

"ROYCE, How Japan Does Chocolate." Since 1953 ROYCE Chocolate has been delighting chocolate lovers worldwide. Nanna Chocolate is their signature product—it's a fine delicious combination of selected chocolate and fresh Hokkaido cream with a hint of champagne liquor that simply melts in your mouth. For Chocolate as unique as your Valentine, try Nanna Chocolate Champagne (\$18) with the fragrance of Pinot Noir champagnes.



ROYCE Chocolate WEST Village
333 Broadway St., 3rd, 5th & 6th Floors (3rd)
Tel: 888-623-2268 | www.roycechocolate.com

KOISHISOU

Sengoku Shiro's KOISHISOU (Love Love) is the Art of a beautiful rose shining with a natural pink color made by combining the features of red shiso leaf's flavor and color. It's enriched with vitamins and minerals that benefit your health. Slightly sweet with a touch of bitterness, it can be enjoyed chilled with ice, out with sparkling water or as an ice cream topping.



Sengoku Shiro Co LTD
www.sengoku.co.jp

Chocolate Green Tea Lava Cake

Spot Dessert Bar offers sweets with Asian flare, and this Chocolate Green Tea Cake is a must try here. It oozes out a thick, hot green tea ganache when you dig your spoon in. Take a bite of the cake with this homemade green tea ice cream served on the side and it is the perfect balance of hot and cold in your mouth. Enjoy this sensational treat with exquisite flavors.



Spot Dessert Bar
13-51 Mott St., 3rd, 2nd & 3rd Ave.
Tel: 212 474-5870
www.spotdessertbar.com

(Photo by Pichan Garsachari)
www.pichangarsachari.com



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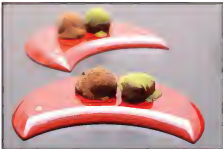
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Sweets

Chestnut Truffles



Kuri (chestnuts) is a popular ingredient in wagashi (traditional Japanese sweets), often used with red bean paste. This time, cooking instructor Masako Sasaki Jensen shares a super easy recipe making Chestnut Truffles with a touch of Japanese flavor.

Ingredients (Makes about 40 truffles)

- ☐ 40 peeled roasted chestnuts (about 2 packages)
- ☐ 2 cups (1 1/2) semi-sweet chocolate chips
- ☐ 2 tbsp butter
- ☐ 1/3 cup heavy cream
- ☐ 1 tbsp rice
- ☐ 2-3 tbsp matcha powder
- ☐ 2-3 tbsp cocoa powder

Directions

1. In a pot, bring heavy cream to a simmer.
2. Add butter and let it melt.
3. Turn off the heat and add chocolate chips. Mix with whisk and let the chocolate melt completely.
4. Add rice.
5. Put a chestnut in the chocolate mixture. Cover the chestnut entirely with chocolate and scoop it along a fork. Gently place it on silicon pad or cookie sheet lined with parchment paper. Let it sit in refrigerator for 1 hour.
6. Dust matcha powder over 20 truffles and cocoa powder over the rest.

TIP

Chocolate mixture hardens easily as cool chestnuts as quickly as possible.



“WA”

Cooking

“Wa” means “harmony” and “balance” in Japanese and also signifies “Japan.” In this new cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. In the month of February, we feature truffle infused with Japanese flavor, perfect for Valentine’s Day.



Recipe created by
Masako Sasaki
Website:
japanesecookingwithmasako.com
Cooking video
yelp.com



Grocery & Sake Guide

The following is a quick index where you can find Japanese food and liquor.

- Chopsticks available at www.chopsticksonline.com
- Chopsticks not available to pick up

GROCERY

| | |
|-------------------------------------|-------------------------------------|
| Midoriya | IZUMI Biryani & Tandoori |
| 209 E 12th St (bet 10th & 13th St) | Japanese |
| 713-655-4936 | |
| 7th Avenue | Onsenko Multivitamin West* |
| 3070 Midway (bet 5th & 6th Ave) | Japanese |
| 212-765-4525 | |
| 8th Avenue | Onsenko Multivitamin East* |
| 325 E 17th St (bet 16th & 18th Ave) | Japanese |
| 212-765-5380 | |
| 14th Avenue | Katagiri & Co. Inc.* |
| 209 E 10th St (bet 9th & 11th Ave) | Japanese |
| 212-765-4390 | |
| 23rd Avenue | NISSAIA* |
| 3700 Ave. G (bet 26th & 28th Ave) | Japanese |
| 212-619-9287 | |
| 34th Avenue | Sawson Mart Multivitamin* |
| 327 34th Ave (bet 34th & 35th Ave) | Japanese |
| 866-885-4382 | |
| 35th Avenue | YOMIYA* |
| 336 E 33rd St (bet 32nd & 34th Ave) | Japanese |
| 212-675-3971 | |

| | |
|-------------------------------------|-----------------------------------|
| 1st Avenue | Hi Mart Asia-Ak Pajon |
| 209 E 1st St (bet 1st & 2nd Ave) | Korean |
| 212-675-0332 | |
| 2nd Avenue | Wesley* |
| 3070 2nd St (bet 1st & 3rd Ave) | Korean |
| 212-684-1755 | |
| 3rd Avenue | Onsenko Greenwich Village* |
| 280 3rd Ave (bet 12th & 13th St) | Japanese |
| 212-655-6251 | |
| 7th Avenue | Japan Premium Grill |
| 3070 7th Ave (bet 6th & 8th Ave) | Japanese |
| 212-684-0332 | |
| 11th Avenue | IZUMI B. Village* |
| 3034 Ave. 11th (bet 10th & 12th St) | Japanese |
| 212-684-8296 | |
| 7th Avenue | Sawson Mart Rector Pl* |
| 400 7th Ave (bet 3rd & 5th Ave) | Japanese |
| 212-675-5340 | |
| Local Store | New Kasa Miso, LLC * |
| 280 6th St (bet 5th & 7th St) | Chinese |
| 212-671-6280 | |
| 1st Avenue | Ni Japanese Delicacies |
| 320 1st Ave (bet 1st & 2nd Ave) | Japanese |
| 646-547-524 | |
| 1st Avenue | Arizenta Wines * |
| 400 1st Ave (bet 1st & 2nd St) | Wine |
| 212-681-0330 | |
| 3rd Avenue | Toku Mori* |
| 370 3rd Ave (bet 3rd & 4th Ave) | Japanese |
| 212-675-0757 | |
| 7th Avenue | Pearl River Mart* |
| 617 7th Ave (bet 6th & 8th Ave) | Chinese |
| 212-675-6888 | |

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|------------------------------------|-------------------------------|
| 5th Avenue | Sawson Mart SoHo* |
| 400 5th Ave (bet 4th & 6th St) | Japanese |
| 212-770-0332 | |
| 6th Avenue | Malaysia* |
| 3070 6th Ave (bet 5th & 7th Ave) | Japanese |
| 212-684-4762 | |
| 10th Avenue | Handy Market* |
| 3070 10th Ave (bet 9th & 11th St) | Japanese |
| 212-684-8255 | |
| 11th Avenue | Hi & Y Marketplace |
| 3070 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Hi Mart Northern 1st |
| 3070 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Hi Mart Northern 2nd |
| 3070 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Hi Mart Union |
| 2040 Union St (bet 10th & 11th St) | Japanese |
| 212-684-8255 | |
| 11th Avenue | Hi Mart Williams Park* |
| 400 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Hi Mart Woodside |
| 3070 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Sekou-ya* |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 212-681-0332 | |
| 11th Avenue | Taiwan Food* |
| 400 11th Ave (bet 10th & 12th St) | Japanese |
| 212-681-0332 | |

| | |
|------------------------------------|-------------------------------|
| 11th Avenue | Hi & Y Marketplace |
| 400 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Hi Mart West Neck* |
| 400 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Nara Japanese Foods* |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 345-455-0712 | |
| 11th Avenue | Shin Myung Da* |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 345-455-0712 | |
| 11th Avenue | SAKDO |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 345-455-0712 | |
| 11th Avenue | Fuji Mart Scarsdale* |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 345-455-0712 | |
| 11th Avenue | Hi Mart Manhattan* |
| 3070 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | Kore Sen Foods* |
| 3070 11th Ave (bet 10th & 12th St) | Korean |
| 345-455-0712 | |
| 11th Avenue | NIJYA Market* |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 345-455-0712 | |
| 11th Avenue | Baketto* |
| 3070 11th Ave (bet 10th & 12th St) | Japanese |
| 345-455-0712 | |
| 11th Avenue | Asian Market* |
| 3070 11th Ave (bet 10th & 12th St) | Chinese |
| 345-455-0712 | |

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| Feeling Blue? | |
|--|----------|
| 2017 Fox Ave. Westborough, NJ 07091 201-364-7392 | Japanese |
| New Japanese | |
| H & Y Marketplace | |
| 1 Wilson Pl. (off I-95) NJ 07093 201-363-7833 | Japanese |
| New Japanese | |
| H & Y Marketplace | |
| 6223 Washington Ave. Springfield, NJ 07071 201-364-7392 | Japanese |
| New Japanese | |
| H Mart Cherry Hill | |
| 100 Maple Park Dr. Cherry Hill, NJ 08003 201-671-4532 | Japanese |
| New Japanese | |
| H Mart Englewood | |
| 25 Lafayette Ave. Englewood, NJ 07037 201-671-4532 | Japanese |
| New Japanese | |
| H Mart Little Ferry | |
| 200 Linden Ave. Little Ferry, NJ 07643 201-344-2843 | Japanese |
| New Japanese | |
| H Mart Ridgewood | |
| 20 Wood Ave. Ridgewood, NJ 07070 201-344-2843 | Japanese |
| New Japanese | |
| H Mart Chino | |
| 145 Maple Ave. Chino, NJ 07015 201-344-2843 | Japanese |
| New Japanese | |
| J-MART | |
| 44 Central Ex. Ridgewood, NJ 07070 201-344-2843 | Japanese |
| New Japanese | |
| Mitsuwaka Marketplace | |
| 550 Route 101, Englewood, NJ 07039 201-671-4532 | Japanese |
| New Japanese | |
| Fidgewood Fisheries | |
| 36 Prospect St. Ridgewood, NJ 07070 201-344-2843 | Japanese |

| Fog Mart Connecticut | |
|--|--------------------|
| 1017 South Ave. Danbury, CT 06810 203-424-2107 | Japanese |
| New Japanese | |
| Midtown Asian Market | |
| 15 Bridge St. New Britain, CT 06053 203-424-2107 | Other |
| New Japanese | |
| Midtown | |
| 30 N. Rockwell Ave. Meriden, CT 06017 203-424-2107 | Japanese |
| New Japanese | |
| Tokyo Japanese Store | |
| 540 Broadway Ave. Trumbull, CT 06620 203-424-2107 | Japanese |
| New Japanese | |
| SAKE | |
| Cathman Wines & Liquors | |
| 2017 Broadway Ave. Shelton, CT 06484 203-368-3300 | Sake/Wine & Liquor |
| New Japanese | |
| New York Wine | |
| 200 Columbia Ave. (off I-95 & I-84) CT 203-368-3300 | Sake/Wine & Liquor |
| New Japanese | |
| Gourmet Wine & Liquors | |
| 500 N. Main Ave. Shelton, CT 06484 203-368-3300 | Sake/Wine & Liquor |
| New Japanese | |
| Myster Wright | |
| 10000 Ave. (off I-95 & I-84) CT 203-368-3300 | Sake/Wine & Liquor |
| New Japanese | |
| Ambassador Wine & Spirits | |
| 10000 Ave. (off I-95 & I-84) CT 203-368-3300 | Sake/Wine & Liquor |
| New Japanese | |
| Landmark Wine | |
| 10000 Ave. (off I-95 & I-84) CT 203-368-3300 | Sake/Wine & Liquor |

| Mik Liquor | |
|--|--------------------|
| 1017 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| New Square Wine & Spirits | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Astor Wines & Spirits | |
| 201 Lafayette St. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| SAKURA | |
| 5000 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| St. Marks Wine and Liquor | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Winehouse Wines | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| East Village Wine | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| New York Wine Exchange | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Ranetta Wines | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Gracery Wine | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Smith and Vint | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |

| Alameda Wine & Liquors | |
|--|--------------------|
| 1017 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Dorian Super Market | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Quick Stop Wine & Liquor | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| JAPANESE WHOLESALE | |
| Central Books U.S.A., Ltd. | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Dorian Trading Co., Inc. | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Fukunaga Trading | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| JFC International Inc. | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| NY Market Trading Co., Inc. | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Wine of Japan Import, Inc. | |
| 1400 Ave. (off I-95 & I-84) CT 203-424-2107 | Sake/Wine & Liquor |
| New Japanese | |
| Wholesale Asian Foods, Inc. | |
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KAWAII in New York

By Julia Scribe

They Hear Tattoo Art!

Japanese culture is appreciated around the world, but there's an international tribe without borders that has special appreciation – you might even say Japanese traditions “get under their skin.” They see the tattoo *shokunado!* inspired by the tradition of *irezumi* (skin artistry), serious connoisseurs – they’re called “toll-lectors” – won’t stop at one or two tattoos, many offer up their entire body as a canvas for skin artistry, with Japanese motifs asked in various styles. The timeless spirit of *irezumi* is kept alive by New York’s top tattoo artists.

Fans of inksters from all over the globe cross paths at **Aquasanta Tattoo** in Chelsea, where you’ll find a team of talented skin artists. The Brazilian-born Joao Paulo “JP” Rodrigues, who is both a scholar and master of Japanese tattoo art, isn’t just the owner, he’s also a customer, with a full-body tattoo suit! Origami, flowers, fish – many species of Japanese flora and fauna, real and imaginary, come alive in his breathtaking tattoo designs. His colleague, tattoo artist Anja Jakubowska, studied fine arts in her native Poland. Her impressionist skin-art style is more reminiscent of Japanese *brush painting* (*suiboku-gi*), with painterly depictions of natural phenomena. Birds flap their wings on shoulders and legs, while arms become branches of sakura blossoms! www.aquasantatattoo.com

On the Lower East Side, **Irresistible NYC** has a Japanese tattoo artist named Kiko on staff. Originally from Tokyo, he is proud of his “timeless images made to age as well as you do.” Appearing in many of his designs is the *Jagoku* (Hell) Clown-faced, a popular subject in the uniquely Japanese art style known as *shippo-e*. A crouching tiger surrounded by butterflies and flowers, meanwhile, strikes just the right balance between cool and cute (*kawaii*)! www.irresistiblenyc.com

For the ultimate in kawaii, how about a tattoo depicting the lucky cat (*maneki-neko*), with one paw raised in friendly greeting? If that’s an image you’d like etched onto your skin, or you desire a heart tattoo to commemorate your beloved on Valentine’s Day, Megan Massaro at **Grit N Glue** is the go-to expert.

www.meganmassaro.com/tattoo/



www.irresistiblenyc.com

Julia Scribe: Author and food expert Julia Scribe has covered culture and style for *New York Times*, *New York Post*, and *Vogue* among others. Follow her on Instagram @JuliaScribeNYC and Change the World.

Illustration by Sarah-Jane



A comprehensive list of Sake, Shochu and Japanese Beer

- ◆ Sake, Shochu List
- ◆ Japanese Liquor, Beer List
- ◆ What Is... ◆ Monthly Pick
- ◆ Cocktail Recipes
- ◆ Importers & Distributors

www.sake-guide.com

NEW!

Zundo-ya

86 E. 12th St. (bet. 3rd & 4th Aves.) New York, NY 10003
 TEL: 577-605-2545 | www.zundo-ya.com
 Mon-Sat. 11:30 am-2:30 pm, 5-10:30 pm

Japanese Restaurant Review

Zundo-ya
 •
 Naruto Ramen UWS
 •
 Okiway

Mixology Lab

"Perfect Snow" Sakegg Nog

Listings

Japanese Restaurant

Hotpot-baked ramen chain Zundo-ya boasts 20 locations throughout Japan, but they recently opened their first overseas shop in New York. They faithfully recreated the menu from Japan, which showcases tonkotsu (pork bone broth) ramen and features 11 different types. The broth is cooked for 20 hours, making it deliciously rich and flavorful. Zundo-ya also offers the unusual option of allowing customers to select the degree of "seaburn" pork back fat from the categories of Light, Regular, Rich or Super Rich. The soup is creamy to begin with, so any increase in seaburn just adds to its richness, making you want to drink it down to the last drop. Fretful about seafood quality, Zundo-ya has both Thai-Style and Thai-Walay noodles so you can customize most of the ramen. The signature dish is classic tonkotsu Ajikawa-Ramen whose pork is a perfect balance to the soup's rich creaminess. Other standouts are Soy Milk Tantan Men and the New York original Vegetable Ramen (Cold Salad Ramen) developed for the city's vegetarian population. The menu includes a wide variety of appetizers and dorbun, as well as alcohol selections to accompany your meal. As the temperature is starting to drop, it's the perfect time for Zundo-ya's rich, body-warming ramen.



Zundo-ya's greatest Ajikawa-Ramen classic features topped with slices of tender pork and served with beamed eggs. Customers can choose between Thai-Style (pictured on the right) and Thai-Walay noodles.



The Soy Milk Tantan Men is slightly spicy with flavorful bean sprouts.



Karage Roll is fried pork, infused with your palate and instantly warms your body.

3 Best Sellers

| | |
|-----------------------|--------|
| • Ajikawa-Ramen | \$15 |
| • Soy Milk Tantan Men | \$17 |
| • Karage | \$5.50 |

Naruto Ramen UWS

320A Broadway (bet. 9th & 10th Sts.) New York, NY 10020
TEL: 732-225-4229 | www.narutoramen.com
Mon-Sun 12pm-10pm



While most New York City ramen is rich, heavy styles, such as tonkotsu and chicken pan-broth ramen, Naruto Ramen focuses on light but flavorful soup, pairing well with their egg noodles. The ramen house chain, having done business in the City for nearly 10 years, now has a fourth location, on the Upper West Side. The new branch continues to serve sensibly priced ramen, but they've also made some exciting changes. Beyond simply repeating their proven formula, it's a test bed, offering limited specials and new menu items. Popular experiments, such as the *Mega Naruto Ramen* and *Chicken Cutlet Curry Ramen*, might show up later at their other locations, but only after successful debuts here. They also craft Vegetable Ramen, highlighting fresh vegetables and superb spinach noodles. Manager Yohji Ono, says, "We not only strive to introduce new flavors but also provide a fun atmosphere." Pop-art manga paintings and mini-posters of smiling customers on the wall are appealing to Millennials and Japanophiles of all ages. "Customers enjoy contests and events we hold," he adds. It's worth traveling to the neighborhood to appreciate what they offer.

Vegetable Ramen with seasonal fresh veggies. The dish includes cauliflower, broccoli, corn, tofu, kale, and an absolute healthy spinach noodle.



Two chicken bowls served with glass chashu of chicken or chicken, topped with lettuce, tomato, bright cheese and house-made spicy mayo.



Naruto Ramen UWS looks cheerful and inviting.

Okiway

1280 Flushing Ave. (W. 10th Ave. & Flt. St.) Brooklyn, NY 11220
TEL: 718-472-1001 | www.okiway.com
Mon-Sat 5pm-Midnight, Sun 4-11pm

People are always interested in surprising their taste buds with light and unique ways. With many of creative, playful dishes, Okiway, a new Japanese fusion bistro in Bushwick, has customers coming back for everything on the menu. Owner, Vincent Minichelli, launched the restaurant-bar to introduce authentic Japanese bistro dishes, featuring okonomiyaki pancakes, to his home ground, which is growing as a happening gourmet place. With frequent travels to Tokyo in order to get fresh ideas and take in the city's food culture, he offers both authentic Japanese and Japanese-Mexican cuisines in this neighborhood eatery. Small but modestly priced appetizers make it a great place to try new foods, such as Wasabi Gyoisaki and Sashimi Cactus, but their authentic okiway food like Chicken Nabe and Spicy Hiroshima Okonomiyaki are also not-to-be-missed. In addition to the regular menu, they constantly present their creations as weekly specials, with *Nabe Okonomiyaki*, for example, they keep changing weekly to their seasonings. In the upcoming months, they'll even be adding brunch items. This long, dimly lit restaurant hides gems of old Japanese anime, tape art, pop culture advertisements, and art, which are all arranged by Vincent. With things to look at and a relaxing place to chat with friends, Okiway is the epitome of the "after work hangout" spot.



Okiway offers a unique fusion of Japanese and Mexican cuisine. Sashimi Cactus, Spicy Hiroshima Okonomiyaki, and the way to Nabe Okonomiyaki.

From traditional Japanese Chicken Nabe to Sashimi Cactus, everything tastes as great as it looks.



Okiway's stunning interior provides great food in good company.



Gyo Gyoisaki - An American twist on Japanese Japanese food at Okiway.

3 Best Sellers

- **Naruto Ramen** \$11
- **Mega Naruto Ramen** \$15
- **Tea Tea Miso** \$13

3 Best Sellers

- **Wasabi Gyoisaki** \$5
- **Spicy Hiroshima Okonomiyaki** \$15.50
- **Chicken Nabe** \$8



Japanese Restaurant Guide

- 525 Japanese food locations across major metropolitan areas
 ☞ Grab & Go Available ☞ Open for lunch
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 ☞ Homeroom & nap ☞ Local Events
 ☞ Vegetarian Friendly ☞ Business Friendly
 ☞ Cuisines available at www.chopsticksonline.com
 ☞ Chopped via NY available to order up

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- Upper West Ichibu Restaurant**
 52 W 18th St (bet Manhattan & Columbus Ave)
 212-693-4950
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 102 W 18th St (bet Hudson & 5th Ave)
 212-255-0291
Upper West Jai Ramen
 212 Broadway (bet 15th & 16th St)
 800-526-2781
Upper West Jai Ramen
 493 Broadway Ave (bet 15th & 16th St)
 800-526-2781
Upper West Nabe Moten
 260 Hudson Square Ave (bet 12th & 13th)
 800-526-2781

- Upper West Noruro Ramen**
 209 Broadway (bet 10th & 11th St)
 718-622-4221
Upper West Planet Sushi*
 302 Broadway Ave (bet 17th & 18th St)
 212-675-2441
Upper West Rei Rei Kase*
 140 Broadway Ave (bet 10th & 11th St)
 212-675-2441
Upper West RAKU*
 51 W 18th St (bet Columbus Ave & 5th Ave)
 212-622-1235
Upper West San Chien*
 212 Broadway (bet 12th & 13th St)
 212-622-1235
Upper West Sashu Ramen
 488 Broadway Ave (bet 12th & 13th St)
 212-675-2441
Upper West Sashu Ramen
 381 W 18th St (bet 12th & 13th St)
 800-526-2781
Upper West Sashu Ramen*
 201 W 18th St (bet 12th & 13th St)
 212-675-2441
Upper West Vine Sushi & Sake*
 250 W Broadway Ave (bet 11th & 12th St)
 212-622-1235
Upper West Yaku Ramen*
 136 Broadway Ave (bet 10th & 11th St)
 212-622-1235

Upper East

- Upper East ANIMA***
 1807 2nd Ave (bet 13th & 14th St)
 212-759-0000
Upper East Dogen*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East INAGE*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East KOTO Sushi*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East Koto Sushi*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East Noruro Ramen*
 1801 1st Ave (bet 1st & 2nd Ave)
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Upper East Sashu Ramen
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East Sashu Ramen
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000

- Upper East Sushi Saki***
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East Sushu Sashu Sake Bar*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East Tobako RC*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000
Upper East YUKA*
 1801 1st Ave (bet 1st & 2nd Ave)
 212-759-0000

Midtown West

- Midtown West Aoki**
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 212-596-0221
Midtown West Beefhaus
 49 W 34th St (bet 33rd & 35th St)
 212-596-0221
Midtown West Bento Sushi*
 1801 Broadway Ave (bet 10th & 11th St)
 212-675-2441
Midtown West DOMEKI-1A*
 254 W 44th St (bet 43rd & 45th St)
 212-596-0221
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 254 W 44th St (bet 43rd & 45th St)
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 254 W 44th St (bet 43rd & 45th St)
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 212 10th Ave (bet 10th & 11th St) 212-645-2500

Midtown West **KATSUHAMAMA***
 212 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Kofu-Ku**
 101 W 40th St (bet 40th & 41st Ave) 212-645-2500

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 121 W 10th St (bet 10th & 11th Ave) 212-645-2500

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 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

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 212 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Nippon***
 212 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **NOBUSHI**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Oaku***
 212 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Onyoto Times Square**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **SARAI Dining Bar**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

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 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

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Midtown West **Shimizu**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

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 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Toko Ramen W 5th**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Toko Ramen W 5th**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Yakitori TOTO**
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown West **Yummy Soba***
 101 W 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East

Midtown East **Atsuya Kawasaka***
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Atsuya***
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Gyo-Kaku***
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Hokkaido**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

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Midtown East **Izakaya Riko**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Jahin**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Kiyoko**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **KATSUHAMAMA***
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Kokoro**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Lucky Cat**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Mechanics-Ts**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Nishi-Soba**
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **NBKA***
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Nippon***
 101 E 10th St (bet 10th & 11th Ave) 212-645-2500

Midtown East **Nishiki Station**
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TABATA RAMEN

 540 5th Ave. (30th & 40th Sts) 212-230-7691
 557 5th Ave. (37th & 43rd Sts) 212-465-2415

Lunch Time Special
Bara Chirashi Set **\$10**

 Served with hot rice, cold miso soup, and a side of pickled vegetables. Available 11:30am - 2:00pm, 7 days a week.

[illegible]

Movie: **Daybreak**
 1. 4000 Sq. Km. (1544 Sq. Mi.)
 2. 1000 Sq. Km.

Multiple Entry: **Barrya Shikade**
3601 Chetla (opp. South Sea Lane) (2015)
21-10-104

Metrovan East: Sincere & Tapas NYA
 2nd Flr 1000th St. West, 2nd Flr N 1000th St
 212.7.64-0700 **100%**

| | | |
|-------------------------------------|--------------------|-------|
| Malware (red) | Score 00110 | |
| 777 0210 718 (red 0210, 0210, 0210) | | 100 L |
| 777 0210 718 | | 100 L |

Medicare Cost: Double Your*

| | |
|-------------------------|-----|
| 201. Sample no (P4 no.) | 100 |
| 212. Size (mm) | 5 |

| Model | Price |
|--|----------|
| 104 400 B (see Model 104A for details) | \$10,000 |
| 104 400 B (see Model 104A for details) | \$10,000 |

Book Title: *W. H. Auden: The Poet and the Poem* (1990) \$20.00

2007 *Journal of the American Medical Association* 298:1041-1048

Midwest East Midwest Midwest Industries

100% **100%**

Address: Yokohama 814*
2000 Chuo-ku, Yokohama, Kanagawa 220
273-0802

Korea Town

| | | |
|---------------------------------------|----------------------|------|
| Kay's restaurant | Isle Uni Restaurant* | |
| 6 E. 20th St (near Midway & 5th Ave.) | | \$30 |
| 214-756-1000 | | |

Kasa 14400000 Isukanya 8800000
 Isukanya 2000 50 (Isukanya 1000 1000) 1000 1000
 Isukanya 1000 1000

| Kontak | Website |
|--|--|
| 2 W. 34th St. (bet 5th Ave & Broadway) 212-695-4274 | www.1000hours.com |

Chelsea

| Clubs | AA Million Goals |
|-------------------------|------------------|
| 2189718 (Jan 1983-1984) | 118-51 |
| 2189740 | 118-51 |

| Charges | Approved Amount |
|--|-----------------|
| CR 100 - 1000 Sq Yards, 1000 & Up Sq Yards | \$100.00 |
| CR 100 - 1000 Sq Yards, 1000 & Up Sq Yards | \$100.00 |

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| 2014 (1st to 4th) | 2014 |
| 21st to 22nd | 21 |

Chrysopsis **amurica**

 A. amurica is a perennial,
 commonly called near-water
 square-stemmed, among herbaceous
 perennial stems unbranched
 Japanese name: Tsuru-
 many stems and leaves from including small leaves
 common water, Japan, Korea, and China
 200-1300 x 400-1000 x 1000
 400-1300 x 400-1000

Chelona **Swanwicki Gate***
1215/216th St (near 11th & 12th St) **\$85.00**
2-3475-0400

| | | |
|--------------------------------|--------------|------------|
| Chassis | Kiax Sushir® | |
| 26 inch Axle (mm) (W x L) (mm) | | \$15m / \$ |
| 7.2 x 1.8 m | | (2) |

[illegible]

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|----------------------------------|--------------------------|-----------|
| Chubbs | Monster Sucker* | |
| 100% 100% to 100% 100% 100% 100% | 100% 100% 100% 100% 100% | 100% 100% |
| 100% 100% 100% | 100% 100% 100% | 100% 100% |

Chassis: M088070
 48 360-hp (300 kW) 6-cyl. 90° I-6 (3.0 l)
 210 (504 mm)



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\$13

@Brooklyn, UES & UWS

narutoramenex.com



| | | |
|---------------------------------------|---------------------------------|----------------|
| East Village | Isakaya | \$400 |
| 200 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | JEWEL, B&B | \$200 |
| 200 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Kamla Finance House* | \$750 |
| 301 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Kink's | \$250 |
| 200 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Kyo No | \$400 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | May's Place Suite | \$750 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | MEMCA | \$750 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | QM Jeweler* | \$200 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Omiga Greenwich Village | \$200 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Oshika • Modesto* | \$1,500 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Reagan Ministry New York | \$750 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |
| East Village | Reagan Scapery* | \$750 |
| 101 E. 10th St. (bet. 1st & 2nd Ave.) | | |

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|---|---|---|----------------------------|
| East Village | Kim-Rae Ken* | | |
|  | <p>Known for their take on the classic Korean rice in Japanese style. Their house cooking menu is wonderful stuff for \$6. Go for any philosophical fix and "Tale of the Moon" \$12.95. Try the \$14.95 for November 2000 price. They guarantee the meal will give you a warm</p> | <p>110 E. 10th St. (bet. 1st & 2nd Ave.) 770-437-0200</p> | <p>\$12.95 \$14.95</p> |
| East Village | Nice Burger Noodlez | | |
| | <p>Not far from the Plaza Hotel in the East Village. The "Nice" is in on the menu (2000). Unfortunately, only 24 hours with out-of-town get back to the city. They're a nice place with a nice menu, serving up</p> | <p>225 W. 10th St. (bet. 2nd & 3rd St.) 416-595-5555, email: nice@nicenoodlez.com</p> | <p>\$14.95</p> |
| East Village | Reburbana NY | | |
| <p>201 E. 10th St. (bet. 2nd & 3rd St.)</p> | <p>201 E. 10th St. (bet. 2nd & 3rd St.)</p> | | <p>\$26.00</p> |
| East Village | Sake Bar Diner | | |
| <p>260 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>260 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$40.00</p> |
| East Village | Smoke-Tatsus* | | |
| <p>260 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>260 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$30.00</p> |
| East Village | Szechuan* | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
| East Village | Tatsumi's | | |
| <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | <p>261 E. 10th St. (bet. 1st & 2nd St.)</p> | | <p>\$16.00</p> |
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| East Village | Sushi Ego |
| 100 E. 14th St. (at 5th St.) 212-693-0260 | 475 E. 12th St. 212-693-0260 |
| East Village | Sushi Lounge* |
| 40 E. Main Pl. (at 14th St.) 212-693-0260 | 475 E. 12th St. 212-693-0260 |
| East Village | Teikoku East Village |
| 100 E. 14th St. 212-693-0260 | 475 E. 12th St. 212-693-0260 |
| East Village | TEIKOKU TOYO |
| 40 E. 14th St. (at 5th St.) 212-693-0260 | 475 E. 12th St. 212-693-0260 |
| East Village | Udon West* |
| 100 E. Main Pl. (at 14th St.) 212-693-0260 | 475 E. 12th St. 212-693-0260 |

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| East Village | Umanow |
|  |  |
| 100 E. 2nd St., 2nd fl. (East Ave.) 212-463-3281 | 200 E. 2nd St., 2nd fl. (East Ave.) 212-463-3281 |
| East Village | Village Pizzeria |
|  |  |
| 100 E. 2nd St., 2nd fl. (East Ave.) 212-463-3281 | 200 E. 2nd St., 2nd fl. (East Ave.) 212-463-3281 |

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Smart ins, White rice, Miso
Soup or Salad, and Ice Cream

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| Pilsner | \$4.50 |
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Authentic
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Westchester

| | | | |
|--------------------|---------------------------|---|----------------|
| Westchester | Avian Tempurite* | 200 W. Main St., White Plains, NY 10601 914-963-0151 | \$25 OFF \$100 |
| Westchester | Gyo-Raku* | 181 Main St., White Plains, NY 10601 914-209-0829 | \$40 OFF \$100 |
| Westchester | Hogma* | 213 Railroad Ave., White Plains, NY 10601 914-771-7443 | \$20 OFF \$100 |
| Westchester | Kedo* | 24 Palisades Blvd., Roseton, NY 10506 914-209-1028 | \$20 OFF \$100 |
| Westchester | Mokojima | 51 County Plaza Park, NY 10601 914-963-0151 | \$6 OFF \$100 |
| Westchester | Moya* | 217 Railroad Ave., White Plains, NY 10601 914-963-0151 | \$20 OFF \$100 |
| Westchester | Nadia* | 208 Main St., White Plains, NY 10601 914-963-0151 | \$20 OFF \$100 |
| Westchester | Suzuki Restaurant* | 201 New Madison St., Arden, NY 10503 914-963-0151 | \$13 OFF \$100 |

Upstate

| | | | |
|----------------|------------------------------|--|----------------|
| Upstate | Kiku House | 11-111 Washington Ave., Port Jervis, NY 914-209-0829 | \$25 OFF \$100 |
| Upstate | Matsu House | 201 Town St., Cortlandt, NY 13801 914-211-2825 | \$20 OFF \$100 |
| Upstate | MT. PLAZA Steak House | 200 Broadway St., White Plains, NY 10601 914-963-0151 | \$40 OFF \$100 |
| Upstate | Saku | 201 Thompson Ave., Buffalo, NY 14203 716-821-5141 | \$20 OFF \$100 |

New Jersey

| | | | |
|-------------------|-------------------------------|--|----------------|
| New Jersey | Asahi Japanese* | 470 Bergen Blvd., Teaneck, NJ 07609 201-261-5111 | \$15 OFF \$100 |
| New Jersey | Daizuma* | 445 Madison Ave., Montclair, NJ 07042 908-224-1911 | \$25 OFF \$100 |
| New Jersey | Hakka Sake* | 511 Broadway, NJ 07102 201-581-4952 | \$15 OFF \$100 |
| New Jersey | Huge Exotic Ramen* | 2000 Garden Ave., A.J. & F. Lee, NJ 07024 201-481-5455 | \$15 OFF \$100 |
| New Jersey | Hoshida Lounge* | 24 Montross St., Jersey City, NJ 07310 201-241-2010 | \$25 OFF \$100 |
| New Jersey | Isle Umi Restaurant* | 287 Montross St., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Jonah Restaurant* | 130 Cedar Street, Somerset, NJ 08856 732-491-4951 | \$20 OFF \$100 |
| New Jersey | Kasumi* | 241 Madison Ave., Jersey City, NJ 07310 201-241-2010 | \$25 OFF \$100 |
| New Jersey | Komachi* | 102 Montross St., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Komachi Inn* | 40 Montross St., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Kurage House | 401 Jersey St., Jersey City, NJ 07310 201-241-2010 | \$15 OFF \$100 |
| New Jersey | Kyushu Sake* | 201 Madison Ave., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Masa Sake & Grill* | 41 W. Montross Ave., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |

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| New Jersey | Master Sake* | 201 Madison Ave., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Nagasaki Sake* | 445 Madison Ave., Montclair, NJ 07042 908-224-1911 | \$20 OFF \$100 |
| New Jersey | Ramen Sengyo | 241 Madison Ave., Jersey City, NJ 07310 201-241-2010 | \$10 OFF \$100 |
| New Jersey | Sakura Sake* | 41 Montross St., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Santoku (Mitsuyo) | 445 Madison Ave., Montclair, NJ 07042 908-224-1911 | \$20 OFF \$100 |
| New Jersey | Sushi Tange* | 41 Montross St., Jersey City, NJ 07310 201-241-2010 | \$10 OFF \$100 |
| New Jersey | TATSUMI | 100 Montross St., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Tsuki Sake* | 445 Madison Ave., Montclair, NJ 07042 908-224-1911 | \$20 OFF \$100 |
| New Jersey | Yakitori 21 | 201 Madison Ave., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Yasunaga Restaurant* | 100 Montross St., Jersey City, NJ 07310 201-241-2010 | \$20 OFF \$100 |
| New Jersey | Yama* | 100 Montross St., Jersey City, NJ 07310 201-241-2010 | \$40 OFF \$100 |

CAFE

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|---------------------|-----------------------------|--|-----------------|
| Upper West | Beard Papa's Upper W | 200 Broadway St., White Plains, NY 10601 914-209-0829 | Green Rabbit |
| Midtown West | Cafe Zaiya Midtown W | 100 Madison Ave., Jersey City, NJ 07310 201-241-2010 | Bakery |

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|---------------------|--------------------------------|---|--------------------|
| Midtown East | Headie Cafe | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |
| Midtown East | Cafe Zaiya Midtown E | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |
| Midtown East | IPPOKO TEA | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Japanese Tea |
| Midtown East | Musashi Kachua | 100 Madison Ave., Jersey City, NJ 07310 201-241-2010 | Japanese Sushi |
| West Village | Kale Desserts | 123 W. 4th St., New York, NY 10014 212-693-1234 | Desserts |
| East Village | Cafe Zaiya East Village | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |
| East Village | Chickadees | 200 E. 42nd St., New York, NY 10017 212-693-1234 | Desserts Bakery |
| East Village | FRMYA | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |
| East Village | Spot Dessert Bar | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Desserts |
| Lower Mid | Yoga Tea Garden | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |
| Brooklyn | Kale Desserts | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Desserts |
| Brooklyn | Yoga Tea Garden | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |
| Queens | Kale Desserts | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Desserts |
| Queens | Silk Cakes | 100 E. 42nd St., New York, NY 10017 212-693-1234 | Bakery |

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716-210-0501 | www.setagaya.com

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FREE BEER
with any \$10+ food order

OPEN 365 DAYS

Tonkotsu Ramen (S\$10)
with Cha-shu Pork Topping (S\$3)

Think about it: ramen is prepared using pork from Matsuyama, and the three types of ramen we offer are all handmade. Serving cheap and delicious food is our motto.

Menya Sandaime 三代目
6683 Park Ave., Fort Lee, NJ 07024 TEL: 201-482-4141
Sun-Thurs 11:00am-9:00pm Fri & Sat 11:00am-9:30pm

Mixology Lab

In this new drink section, we'll profile new Japanese liquor (sake, shochu, awamori, banai, etc.) through the process of crafting a cocktail from it each week. In February, we are featuring Kikusui Perfect Snow, which is aged (refined) sake.



Kikusui Perfect Snow

Category: Nigori (unfiltered)

Origin of production: Niigata Prefecture

Rice Variety: Gohyakumangoku

SMV: -30 Alcohol content: 21% Bottle size: 300 ml

Features: This unique nigori sake, sold only in the U.S., boasts a sweet, rich yet crisp taste and creamy texture. With high alcohol content, it has a strong impact on the palate, leaving a trace of textured rice granules. It complements full-flavored dishes such as steak, spicy dishes, Asian cuisine and sweets. Unlike conventional sake, it can be enjoyed not only straight but also on-the-rocks and in a cocktail.

Produced by Kikusui Sake Co., Ltd. | Distributed by NY Mutual Trading, Inc.

"Kikusui" Sakegg Nog

Cocktail recipe courtesy: Shinya Yamano of Piora

"Kikusui Perfect Snow has more depth and sweetness than other brands of nigori sake, and it's ideal for making a cocktail. It's tasty on its own, but it is still powerful enough when mixed with other ingredients," says Mr. Yamano. He got the inspiration for Sakegg Nog from traditional egg nog and Japanese "omae-sake," a drink made from sake, egg yolk and sugar. "It can be enjoyed both chilled and warmed. It turns more delicious when warmed."

Ingredients

- 1.5 oz Kikusui Perfect Snow □ 1.5 oz soy milk
- 1 egg yolk □ 1/2 oz granulated sugar
- 1/4 vanilla bean pod (Can be substituted with vanilla extract)

Directions: (Chilled version):

1. Scrape vanilla bean paste from the pod.
2. Put all ingredients in a big ice cube in a shaker.
3. Shake the mixture until all the ingredients are well blended.

Directions: (Warmed version):

1. Scrape vanilla bean paste from the pod.
2. Put all ingredients in a sturdy glass.
3. Blend with a hand mixer until all the ingredients are well blended.
4. Warm up and serve.



Kikusui Sake Co., Ltd.



Niigata Prefecture, home of Kikusui Sake, is famous for quality rice production as well as sake consumption and production. Kikusui has produced quality sake in the northwest, snowy part of the prefecture for over 130 years. One defining characteristic of this work is the abundance of groundwater sources carrying clear, pristine water from the melted snow. The brewery is also known as the first to release an innovative canned sake (bottle-in-a-can) sake, bringing the freshest taste to the table.

360 Shingoya, Shikata-cho
Niigata 951-0001 JAPAN
TEL: +81(0)954-5711 | www.kikusui-sake.com

Piora

This chic West Village restaurant is a collaboration between proprietor Simon Kim and chef Christopher Capolone that pays homage to their respective Korean and Italian heritages. Piora also reflects their passion for refined experiences, with Chef Capolone's modern American cuisine that captures the robust flavors of seasonal ingredients. Mixologist Shinya Yamano creates seasonal concoctions while a new list of over 300 labels composed by Chef (Simone) or Victor Jerns constantly evolves.



430 Hudson St., New York, NY 10014
TEL: 212-969-9891 | www.piora.com

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 56 - MONO of the month

Noritake "cher blanc" Series

When you think of Japanese tableware, what immediately comes to mind? As fine lacquerware and ceramics are closely associated with Japanese crafts, sometimes the country's porcelain goods end up taking a back seat. But the Japanese company, Noritake is in a position to change all of that. After years of being a leader in the tabletop industry with its high-quality tableware and fine china, the company is now also focusing on products for day-to-day use at home. With Noritake's cher blanc series, a new standard has arrived at the dining table.

The history of Noritake can be traced back to just years after Japan reopened its doors to the West in the 19th Century. Originally a trading company that was started in 1876, the company was no stranger to fine goods being imported into the U.S. — especially chinaware. Aspiring to create its own line of dinnerware, the company established its first factory in Noritake (a suburb of Nagoya City) in 1904, and named the new company after the town. The decade that followed helped Noritake experiment and develop its products, and in 1914, it finally produced its first chinaware that met its exacting standards for export.

Since then, Noritake has grown from a local company into a top global producer, with customers in over 100 countries and factories in locations around the world. The current line of products ranges from limited edition hand-painted porcelain tableware to high-end tea ware, flatware, and every thing in between. But it's the elegantly simple cher blanc that is calling to be in every person's home, as the fine tableware that is intended for daily use and boasts advantages like being both microwave and dishwasher safe.

According to Kohji Takenaka, the represen-

tative for Noritake USA, "cher blanc is one of our finest products to date. We have made it very sturdy and durable, while meeting a delicate weight that is only to manage. Owners will find it highly functional, easy to clean, and a perfect go-to tableware for any occasion." He added, "By fulfilling our promise of aesthetics and quality while also being in tune with modern kitchen needs, this line aims to be the top of the line for the modern day home."

The cher blanc series indeed feels like a culmination of the company's history, its passion for design, and an unrelenting dedication to excellence. The permanent white porcelain reflects light incredibly well, brightens the dining table, and offers the level of contrast necessary for a beautifully plated dish to truly pop. The related style design is nice to the touch, and it is also surprisingly light, which is a nice change for those who struggle with the extra heft often associated with fine dinnerware. The plates and bowls are also very easy to stack, which is also a boon for New York City apartments that offer limited cabinetry.

To many, the most important part of tableware is how it feels. Sometimes a design can look fine for display, but will overpower the presentation of a dish. Other times, boring plates will bring any table setting down. But one look at the Noritake line and one will see the care that has gone into crafting a look that not only pleases the eye, but also matches with other tableware you already have and truly enhances the food that you are serving. From dinner parties to a nice meal at home, this is the extra touch that will make your next meal simply beautiful.

Noritake USA

www.noritakeusa.com



The elegance of the cher blanc series is understated. After needs to go to consider for afternoon tea when you can relax people too for this?



Every piece of cher blanc tableware is designed to perfectly complement each other. Whether you buy it in person or all at once, you'll want to complete your set.

That is one of those things where going to town will make a big difference. Selecting and buying will both look great in the end.



The subtle pattern of the cher blanc is both bold and elegant. Noritake has worked on creating a subtle, elegant design.





Feel the Message from Your Skin

Maiko, Skin Concierge Maiko NYC

Tell us about your skincare consulting session!

I originally started consulting for Japanese people who just moved to the U.S. and found that their skincare regimen needed to be modified due to skin troubles. I examine their skin and give them advice regarding not only what to use, but also how to use it. It is actually more important to know how to apply products to your skin than what to use.

These things are true for anyone and not just Japanese!

Absolutely! I'm happy to take non-Japanese clients and share my tips with them. If anyone is suffering from skin troubles, it is very possible that the reason does not wash their face or apply products properly. For example, with one client who had pimples all over her chin and nose, it turned out that she left some soap on when washing her face.

What do you keep at mind when you give skincare advice?

I want my clients to enjoy their skincare. Sometimes following a certain regimen can be tiring when your life is busy but it can be simple and enjoyable.

Please tell us your own skincare tip

I basically use my own hands to apply skincare products on my skin.

Why hands?

Hands are the most gentle tools for your skin. Warming up skincare products with your palms helps them penetrate into the skin well. Also, by touching skin directly with my hands, I can check my daily skin condition. It changes every day so reading the message my skin sends is the first step in skincare planning.



Formerly employed in the research and development department of a leading skincare product company in Japan, Maiko correctly conducts private skincare sessions to give customers and clients advice to each client.



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SHAMISEN: LESS IS MORE... DIFFICULT!



You may have heard a *stakobachi*-like whispering notes, or enjoyed a lively *taiho* drum performance, but the o-ep, striking notes of a shamisen might be the most instantly recognizable sound of Japan. I sat down with pro performer and instructor of Judo-style Shamisen, Masaya Ishiguro, for a lesson, and quickly found how much more there is to this deceptively simple-looking instrument.

Not to be confused with the Chinese instrument played upright, with a bow, or several New York subway platforms, a *shamisen* is a three-stringed, Japanese instrument, sharing some similarities with the guitar. Both have a long neck, held to the left, and a body amplifying the plucked notes. Beyond that, similarities begin to diverge drastically. For starters, the guitar's hole is replaced by multiple layers of dog-skin ("sagi", I know), stretched tight across the wooden body. The *shamisen* is only strummed with a rigid, fan-like tool, called a *bachi*. A knot lobb stretched between my left hand's thumb and index-finger, protecting the wooden neck. The sheet music has a writing style unique from any other instrument.

The greatest difference I found was the attitude toward playing a *shamisen*. A guitar, even expertly played, resembles an object of comfort, strummed

lively, or shredded while dangling from a shoulder strap. *Shamisen* requires a disciplined posture, yet gentle form. Everything, from the angle of the *shamisen*, to the grip on the *bachi* in my right hand, had one (and only one) correct position. Hardest of all was playing while sitting *sukui* - tucking the lower leg and foot, directly below the thigh - a position that even many Japanese natives find difficult to maintain. My teacher said she sometimes spends as much as four hours that way, but the longest I lasted was ten minutes! Of course, she revealed, there are completely valid reasons for each rule. *Sukui* puts the instrument at level lap to rest upon. Many of the other instructions, such as angling my shoulder or how to strike each string with the *bachi*, teach proper technique and improve the visual aesthetic for the audience.

While it turns out, I was not a secret, third *Yashido* Brother, I enjoyed holding the elegantly crafted instrument, and trying something new, that is truly old. Learning how much thought goes into *shamisen* even before the first note is played, makes me appreciate its beauty that much more.

— Reported by Greg Desk

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Guth string that a precise spot and not movement for strumming. A thumb is added when strumming the third, while my legs gently sway.



Shamisen are hand-crafted pieces of art, inspired with delicate intricacies. (Look up on the foot between the smooth neck, wooden seat.)



Shamisen sheet music uses Japanese alphabet, Kana, and numbers to describe which string to play, and in what position.



Shamisen sheet music uses Kana and numbers to describe which string to play, and in what position. The right. Judo *Shamisen* was developed for Eshimura.

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Services

2. "Work" is Japanese

4. A _____ (window) is an opening in the wall for light and airflow- these days it is usually covered with glass

5 The proverb "___ (he) are holier" means "circumstances may justify a lie."

7. People enjoy the milk and meat of this animal, the sacred of the twelve Japanese zodiac symbols.

9. _____, a prefecture located on the northern tip of Honshu.

10. _____ means a "basket" or "small fireplace."

12. "Garden" in Japanese

14. _____ er shichí is "seven" in Japanese.

Discussion

8. In Sarawak (in early February) in Japan, people throw ____ (bombs) to expel evil spirits from their homes.

2. "Tower" in Japanese

1. Originally meaning "place," _____ also refers to a sumo wrestling tournament.

5. The small, cute mammal that is a symbol of Easter

6. "Dress" in Japanese

1. If it's a noun, _____ means "close," but it can also mean "and."

10. Cylindrical metal container or canister

11. "Shut" is lowercase.

12. Dondun refers to a big bowl, while
cha_____ refers to
a small bowl



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Three Major Chinatowns in Japan

Although Japanese people celebrate the New Year on January 1, there are places in Japan that get into a celebratory mood during the Lunar New Year period in February: **Yokohama Chukagai** in Kanagawa Prefecture, **Kobe Nankin-machi** in Hyogo Prefecture, and **Nagasaki Shinkichi** in Nagasaki Prefecture. These three major Chinatowns all have unique histories and features.

With over 500 restaurants and shops, Yokohama Chukagai is the largest Chinatown in Japan—and in Asia. It began about 150 years ago, right after the Japanese government officially opened the port of Yokohama to foreign countries in 1859, abandoning its policy of national isolation. Chinese immigrants played an important role in introducing foreign products and concepts to Japan and developed their own culture at the dawn of Japan's modernization. They invented new, Japanese-style versions of Chinese cuisine, the best example of which is *manjū*. There are various types of Chinese restaurants in Yokohama Chukagai—everything from upscale to more budget-friendly eateries, teahouses, and places with yammy Chinese snacks, such as roasted chestnuts, buns and dumplings. Just by wandering through the streets, visitors can witness how Japan has incorporated Chinese culture in its own way.

Like Yokohama Chukagai, Kobe Nankin-machi also be-

gan at the end of Japan's period of national isolation. Kobe's Chinatown is smaller than its Yokohama counterpart but unlike Yokohama Chukagai, which is also a residential area, Kobe Nankin-machi is purely a commercial district. Today, there are 100 restaurants and shops, and its compact Chinatown is a magnet for tourists as well as local shoppers. It's also known as the home of *butaman* (Japanese-style pork buns).

Nagasaki Shinkichi has a slightly different origin. Even during the national isolation of the Edo period, the port city of Nagasaki was open to trade with China and the Netherlands. Accordingly, a number of Chinese, mainly from Fujian Province, settled throughout the city as early as the seventeenth century. Later, a Chinatown was built on Nagasaki's hillside, but after a huge fire in 1988 destroyed Chinese importers' warehouses, they rebuilt their warehouses atop landfill on the waterfront. The current Chinatown is called *Shinkichi*, meaning "new land." Since it has more than 300 years of Chinese settlement as well as an influx of Western cultures, Nagasaki has developed a unique culture blending European and Pan-Asian influences with Japanese traditions.

All three Chinatowns host Lunar New Year events, and this is the most festive time of the year to visit, but they all offer a lot to experience, save, and savor even on an ordinary day.



Yokohama Chukagai is the largest Chinatown in Japan. Open to Tokyo and offering tourists a choice of services, it's a popular tourist destination.



Although it is small as well compared to Yokohama Chukagai, Kobe Nankin-machi has a gorgeous Lunar New Year festival, attracting many visitors.



With more than 300 years of Chinese settlement, Nagasaki was a place only that introduced many foreign cultures to Japan.

SPECIALTY FOODS IN THE 3 CHINATOWNS

Japanese-Chinese Cuisine in Yokohama Chukagai

Yokohama Chukagai offers many elegant specialty Chinese dining experiences. The oldest restaurant in Yokohama Chukagai is Heibeiya (www.heibeiya.com/en/), a Chinese restaurant established in 1884. Another popular Cantonese restaurant is Manchuria (www.manchuria.com/). Juku Hanten (www.jukuhanten.com/) is a Szechuan restaurant, and Kinsuei (www.kinsuei.com/) serves Pekingese cuisine. If you would like a more casual experience, you can always enjoy browsing the streets while munching take-out snacks from street-food vendors.



Butaman in Kobe Nankin-machi

A popular gourmet item in Kobe's Chinatown is *butaman*, Japanese-style steamed pork buns. The founder of Raitohs (www.raitohs.com/), an immigrant from Zhejiang Province, arrived in Japan in 1915 to promote the Japanese palate. The restaurant reportedly sells 13,000 pieces per day. Today, there are other types of *butaman* not only in Kobe but also throughout Japan, but most of them are called *butaman*.

Champon in Nagasaki Shinkichi

Because of its 300-year relationship with China, Nagasaki offers unique Chinese-Japanese fusion dishes. The most famous is *champon*, a noodle soup with an abundance of toppings such as pork, bamboo shoots, and beef sukiyaki, including spicy squid, and shrimp. Shikawa (www.shikawa.com/), established in 1888, began serving the prototype of what evolved into *champon*. The restaurant is still located in Nagasaki and continues to serve the original Nagasaki *champon*.



GRAND JAPAN THEATER: A Celebration of Kabuki, Noh, and Kyogen



Kabuki appreciation in New York has always been strong, even in this city abundant of entertainment. Audiences are eager to be stunned by this highly stylized, centuries-old Japanese form of theater. This March, you will have an opportunity to witness an upscale Kabuki production as well as two other types of traditional Japanese theater, Noh and Kyogen.

led by Ebizo Ichikawa XI, one of the most prominent Kabuki actors on the scene today. **GRAND JAPAN THEATER** will showcase Kabuki, Noh, and Kyogen, each of which reflects Japan's original style of storytelling and expression. Ebizo, 58-years old, is internationally known for his acting in films including *Kira-Kira: Death of a Samurai* (2011) and *Asakura Riku* (2013). He is passionate about promoting Japan's traditional performing arts and designed a series of performances called *Koban e no Iwan* (An Invitation to the Classroom) in 2012 and *Japan Theater in*

2014. They are ongoing projects that have been and will be performed every year since he launched them. The production of **GRAND JAPAN THEATER**, which will be presented at Carnegie Hall, is an extension of these earlier series.

In a one-night-only performance at Carnegie Hall, Ebizo will take on *Shunryo Kigomatsu*, which is a famed Kabuki dance repertory inherited through his lineage. He will play contrasting roles: an elegant and young lady-in-waiting and the gallant spirit of a lion. The Kyogen piece, *Sandatsu*, is a sacred dance for an abundant grain harvest, and the Noh performance, *Onnagumo*, is a majestic depiction of the battle between a general and the spirit of a spider. This is a very rare opportunity for New York audiences to appreciate all three of these stage performances by the greatest artists, which also cannot be seen in Japan.

GRAND JAPAN THEATER

March 1
Performances at 8 pm. Doors open at 7:30 pm.
@ Carnegie Hall (26th and 7th Ave.) (New York Stage)
\$67.75/Box, Set \$299.00/L New York, NY 10019

The most popular Kabuki star of today – the clearest generation
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Tuesday, March 1, 2016
Doors open at 7:30 pm - Performance at 8:00 pm
—Carnegie Hall (26th Ave./7th Ave.) (Pershing Stage)—

Program/Actors

1. Kyogen: *Sandatsu* / Ippai Shigeyasu
2. Noh: *Onnagumo* / Kamekoma Katayama, Yoshikazu Kamei, Koichi Uawerika, Tadao Kamei
3. Kabuki: *Shunryo Kigomatsu* (Deer of the Shin-Kabuki) (Ichikawa)

Ebizo Ichikawa, Fukuoka Ichikawa, Fukuoka Ichikawa

Ticket Prices

SS seats: \$500 / S seats: \$300 / A seats: \$200 / B seats: \$99 / C seats: \$50

*Purchase your ticket from Carnegie Hall's website <http://www.carnegiehall.org>

*For inquiry regarding this performance: info@GJNY@gmail.com

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P. 40 Feature



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Celebrate Lunar New Year

With a significant number of Asian residents, New York observes the Lunar New Year celebration which originated in China. Take a look at the spirit of the celebration and the evolution according to Chinese diaspora.

P. 46 Asian Beauty + Health



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Rice Bran Oil

Like extra virgin olive oil and coconut oil, recent research proves that certain oils have remarkable benefits. Here we learn about the benefits and usage of rice bran oil.

P. 48 Asian Travel



Bali

We set our sights on the tropical island of Bali, Indonesia and its tourist-friendly southern region. No matter what your budget, right now is a good time to visit Bali.

CELEBRATE LUNAR NEW YEAR

This year, the Lunar New Year will begin on Monday, February 8. It is the biggest event of the year for Chinese people — a day of unique traditions throughout the world. With large Asian populations and coverage, New York will host millions who gather across the city. But because of the Chinese diaspora, the scope of the celebration is much wider. It is not only Chinese immigrants who have come already to China as well as those who have come via other Asian countries, but this leads to many different ways of celebrating.



A DAY FOR FAMILY REUNIONS

Although there are various styles of celebrating the Lunar New Year, the spirit behind these celebrations is the same. The beginning of a new year marks a time for a fresh start, so people try to clean up everything completely and tie up loose ends before the end of the previous year. On New Year's Day, people wear new clothes. The day people also pay their respects to their ancestors, so it is a family reunion day rather than a day for dining out and partying. Families go to temples to pray for deceased family members and offer their special New Year foods.

The symbolic color of the Lunar New Year is red. Streets and houses are dec-

orated with red ornaments bearing the characters for happiness, prosperity, peace and spring, among others. Chinese communities literally turn red. Kids receive money from relatives in red envelopes known as hong bao.



POWERFUL, EXCITING PUBLIC ACTIVITIES

Lunar New Year parades attract many spectators—not only those of Chinese descent but also people outside the Chinese community, including tourists. The lion dance (note: it is not a dragon dance) is the main performance of the parade. The traditional dance is based on a Chinese myth about people successfully driving away monsters. The dance has evolved as the Chinese diaspora has spread throughout the world. There are two main versions: the southern lion dance and the northern lion dance, and the latter is seen more often in the world because more Chinese immigrants are from the southern regions of China.

Firecrackers also enhance the excitement of the parade. You may think firecrackers for the Lunar New Year are too noisy and perhaps scary. But these are meant to drive evil spirits away, so they should be scary! Many people are willing to endure their noise once a year in the hopes of staying away from misfortune the rest of the year.

The Lunar New Year celebration culminates with the Lantern Festival on the fifteenth day of the first month in the lunar calendar, which is the first full moon

IF YOU WERE BORN IN THE YEAR OF THE MONKEY...

Based on the Chinese zodiac symbolized by twelve animals, the year 2016 is the year of the monkey. People who were born in the year of this zodiac sign are believed to have had luck in many—but not all—Asian countries. To fend off bad luck, Chinese tradition recommends wearing red clothes and gold accessories.



of their luncheon year. During the event, countless lanterns are hung, decorating temples and streets at night. There are several legends associated with the lantern, but the lanterns are almost always red, the color of good fortune.



NEW YEAR FOOD FROM PLACE TO PLACE

Lunar New Year cuisine also differs from place to place, although there are some significant similarities. People in most regions eat something wrapped and stuffed (dumplings, spring rolls, buns or leek- or borsnip skin-wrapped sticky rice), something long (noodles), and money-like fruits (pomegranates and oranges). Filings, toppings, and sizes vary depending on the culture, but all foods symbolize good things like abundance, longevity, and prosperity. Whole fish is also a symbolic main dish in most Lunar New Year celebrations.

In New York, Chinese restaurants will celebrate the New Year in different ways. **Phoenix Garden** (www.phoenixgardenjcc.com) is a Cantonese restaurant in business for more than 20 years. It will serve a special multi-course New Year dinner. In contact **Mia Trang Ous** (www.shahtrang.com), a long-standing Vietnamese restaurant in Chinatown, will close during the Lunar New Year holiday but will host a party a week prior, serving a festive dinner with a whole roast pig, ducks and chickens. Whatever restaurant you decide to try for the holiday, be sure to check out the menu and make plans in advance.



A JAPANESE TWIST ON THE LUNAR NEW YEAR: SETSUBUN IN JAPAN

Japanese celebrate the first day of the new year as well, but in a very different way. Called Setsubun, the celebration is accompanied by a special ritual of throwing beans to clean away all the evil of the former year as the lunar calendar and drive away disease-bringing evil spirits from the year to come. Roasted soybeans are thrown either out the door or at a member of the family wearing an oni (demon or ogre) mask. The throwers chant "Oni wa soto! Fuku wa uchi!" ("Get out, demon! Come in, good luck.")

Japanese people also customarily eat soybeans—one for each year of one's life (if you are 27 years old, you eat 27 beans)—to usher in good luck. In some areas, people eat one bean for each year of one's life, plus one more for good luck for the year to come (if you are 27, you eat 28 beans). Also, there are some regions where people bite into *hotoshi* (big sushi rolls) without cutting them at all. They believe that your wish will come true if you bite into an uncut *hotoshi* known as an *aho-maki*. The "roll" symbolizes "rolling good luck up," and to bite the "unroll" roll represents not cutting this good fortune.



LUNAR NEW YEAR RELATED EVENTS

February 4
Zodiac Fire Monkey Chinese New Year Concert
@ Playhouse Theater
7515 Broadway, New York, NY 10023
www.playhousetheatre.com

Chinese New Year Arts and Craft at the Brooklyn Public Library
@ 3rd Fl. Library Branch
770 Bedford Ave., Brooklyn, NY 11222
www.bklynlibrary.org

February 5
Annual Chinese New Year Celebration
@ Queens 42nd Street
770 E. 42nd St., New York, NY 10022
www.chinesefest.com

February 6
MET Museum Lunar New Year Year of the Monkey
@ Metropolitan Museum of Art
1000 5th Ave., New York, NY 10028
www.metmuseum.org

Family Day: Moon Over Manhattan Celebrate the Lunar New Year
@ East Society
725 Park Ave., New York, NY 10022
www.eastsociety.com

Lunar Family Day / Hirshhorn New Year
@ Gaila Northall of Art
125 W. 29th St., New York, NY 10001
www.schmuseum.org

Lunar New Year at the Brooklyn Public Library
@ New Street Library
1703 8th St., Brooklyn, NY 11224
www.bklynlibrary.org

Forest Hills Asian Association + Queens Museum with Lunar New Year
@ Queens Museum Plaza with French
100-10 70th Ave., Queens, NY 11375
www.queensmuseum.org/festivals/festivals

Chinese Lunar New Year Fireworks Cruise
@ Cruise Line Sightseeing Cruises
21 W. 42nd St., New York, NY 10036
www.cruiseline.com

February 8
A Taste Of Chinese New Year
@ China Institute
100 Washington St., New York, NY 10038
www.chinainstitute.org

February 9
Chinese New Year Philharmonic Concert
@ David P. Stern Hall
70 Lincoln Center Plaza, New York, NY 10023
www.nyphil.org

February 13
Chinese New Year Family Celebration: Year of the Monkey
@ China Institute
100 Washington St., New York, NY 10038
www.chinainstitute.org

Chinese New Year Performance
@ Central Library
70 Grand Army Plaza, Brooklyn, NY 11222
www.bklynlibrary.org

February 14
15th Chinatown Lunar New Year Parade
@ San S. Gonzalez Park
Rt. Chrystie and Forsyth Sts., New York, NY 10002
www.lunarnewyear.com

Lunar New Year Dance Sampler
@ Flushing Gardens Hall
139-23 Northern Blvd., Queens, NY 11354
www.flushinggardenshall.org

February 20
Lunar New Year Concert with X-Men: Future's Ape at Youth
@ Atrium S
410 W. 42nd St., New York, NY 10036
www.tropcity.org

Chinese New Year Temple Bazaar
@ Flushing Gardens Hall
139-23 Northern Blvd., Queens, NY 11354
www.flushinggardenshall.org

Lunar New Year Celebration: Year of the Monkey
@ The Bronx Museum of the Arts
1040 Grand Concourse, Bronx, NY 10456
www.bronxmuseum.org

Lunar New Year Family Festival
@ Museum of Chinese in America
215 Centre St., New York, NY 10012
www.moca.org

February 21
Singapore Asian Ring in the Year of the Monkey
@ American Museum of Natural History
Central Hall West at 79th St., New York, NY 10024
www.amnh.org

Calligraphy on Silk Fan
@ Flushing Gardens Hall
139-23 Northern Blvd., Queens, NY 11354
www.flushinggardenshall.org

February 28
Monkey Mask Craft & Dance Workshop
@ Flushing Gardens Hall
139-23 Northern Blvd., Queens, NY 11354
www.flushinggardenshall.org

\$25

Enter the raffle to win the \$25 worth of gifts by sending your name and phone number to nyinfo@chopsticksny.com or mention "Chopsticks" at the store. The event ends on March 15th. One lucky winner will be announced to receive the gifts. (Secret prizes also available)

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Phoenix Garden
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www.phoenixgarden.com

We serve traditional Cantonese dishes like pork shoulder and whole chicken for our "New Year's Special Course". We also have a party room which seats 40 people with tables of 10, decorated in red and gold. Please enjoy yourself at Phoenix Garden during this Lunar New Year!



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Bringing "Live" Fish to a Restaurant Near You

When it comes to sushi, it's important to have fresh fish, and for Korean-style sushi, only "live" fish will do. "Live" fish means that the fish is swimming in a tank at the restaurant until the moment the chef slices it for his customers, providing better taste and texture. New York-area foodies are able to experience these Korean-style fish dishes thanks to True World Foods and its collaboration with the Korean government, a fishery association, and a shipping company.

With 40 years of history, True World Foods is the #1 supplier of sushi and sushi-related products to high-end Japanese restaurants throughout the U.S., Canada, Spain, and London. The company is expanding its market to include Korean and Chinese restaurants as a result of this collaboration, which brings live fish directly from Korea to the U.S. This is great news for people who enjoy live fish dishes.

In the past, transporting fish by air in Styrofoam or plastic containers resulted in a high mortality rate, so the government of Gyeongangnam-do Province in southeastern Korea joined forces with Corporation Geje Fishers Aquaculture Association and Hanjin Shipping, Korea's largest container carrier, to develop a system to ship fish by ocean freight. The biggest challenge was how to sustain the fish on the long trip. Park Tae-il, director of Corporation Geje Fishers Aquaculture Association, developed the concept of a special large-scale aquarium tank that has a filtration system and the capability to regulate the temperature during transport.

Hanjin's shipping container has a full capacity of 2 tons and can hold between 12 and 20 aquarium tanks stacked on three to five levels. By improving the technology and refining the system, the process of transporting live fish by ocean freight has achieved a less than 1% mortality rate. According to Hong Deok Ho, Manager of the Marine and Fisheries Division of the Gyeongangnam Provincial Government, the Korean government helped select the types of fish to export, and all of the fish are farm-raised in fresh, clean water in the southern part of Korea. Currently, they are exporting five species of fish – fluke, flounder, mullet, grouper, and whitefish – to the U.S., Taiwan, and Hong Kong.

The project to bring live fish from Korea to the U.S. began in 2012 with test runs from Busan to LA, a trip that took 12 days. The first time True World Foods shipped fish by this method to the East Coast was in early December 2015, taking around 25 days to arrive at the port in Elizabeth, New Jersey. "We were able to have the taste of clean and fresh fish for the first time on the East Coast," says Glenn Han, True World Foods Assistant Sales Manager. "With the full cooperation of the Gyeongangnam government, Live Fish Federation, and Hanjin Shipping, this has been a successful experiment."

It's an experiment that will continue to grow. Jang Hoon Kim, President of True World Foods, says that as a result of working closely with the Korean government as well as farmers and businessmen, "this kind of small start will expand to cover the entire United States, eventually throughout our entire business network. Through our infrastructure of logistics, we can deliver fresh and live fish everywhere." Luckily for local sushi lovers, "everywhere" now includes New York.



Fishes of live fish arrive with mullet, flounder, and fluke that just arrived from South Korea that day.



Mullet shipped live from Korea and prepared in a Chinese style.

True World Foods, which started carrying Korean live fish, also distributes fresh and high-quality fish, such as wild Quaker bass from North Carolina (right) to the Northeast.



Agents continue to contribute the first shipment of live fish from South Korea to the East Coast (left). Credit: using the search of live fish distribution, restaurants and supermarkets hosted promotional events, (bottom).

Too Heredo is exclusively distributed by



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RICE BRAN OIL PROMOTES BEAUTIFUL SKIN FROM WITHIN

— Reported by Jukka Sotho

For years, fat was a dirty word among health and beauty buffs, but recent research proves that certain fats—especially oils—have remarkable benefits. Now, after EVOO (extra virgin olive oil) and VCO (virgin coconut oil), it's time to add another outstanding oil acronym to the short list: RBO (rice bran oil), derived from the hard, inedible coating on the outer layer of rice (called the hull husk or chaff).

Like EVOO, RBO is a potent antioxidant, with more omega-3 fatty acids than olive oil; plus, it is also antiinflammatory, meaning it helps prevent cancer.

Also like VCO, RBO has a high smoke point, making it ideal for high-temperature cooking, such as stir-frying. And yet, unlike the very distinctly flavored coconut oil, RBO has a neutral taste that gives it far more versatility in the kitchen.

Throughout Asia, RBO and rice are culinary staples. Asian women are renowned throughout the world for their beauty. This is no coincidence, for RBO effectively protects skin, keeping it supple even in middle and older age. Eaten and applied to the skin, this remarkable oil helps prevent the appearance of aging by keeping skin youthful-looking. Today, the secret is out to us more and more. Westerners are discovering this versatile oil and incorporating it into their dietary and beauty routines, reaping it as well as applying it topically.

Think all-press oil mixes with rice: from the porridge to the powder roast! A key component of RBO is the antioxidant D-lyxene, which aids in the destruc-



Made from high-quality Thai rice, King Rice Rice Oil is becoming more and more popular with U.S. health food stores. With a high smoke point, it's great for deep frying and stir frying.

Excellent Food Corporation
www.excellentfood.com
www.facebook.com/excellentfood
Tel: 1-800-845-8788

tion of free radicals in the skin. D-lyxene protects skin lipids (fats) from oxidation, stimulating blood circulation under the skin and powering freckles, age spots, and darkening of the skin. Frequently used to formulate sunscreen products, D-lyxene can slow the progress of melanin pigmentation by intercepting ultraviolet rays (both UVA and UVB).

Another component of RBO is squalene, a natural compound that is easily absorbed by the skin, keeping it soft and supple. Many beauty buffs attest that RBO is a highly effective makeup remover, easily melting away even difficult-to-remove cosmetics

—including waterproof mascara. For those who have used olive oil as a makeup remover and experienced breakouts, this is because EVOO is high in oleic acid. RBO, on the other hand, is high in linoleic acid, which restores skin balance to acne-prone skin. Anti-inflammatory RBO is also helpful in relieving the discomfort of sunburn and psoriasis.

No wonder RBO is growing increasingly popular with health-conscious consumers who want to look and feel their best. The skin is the body's largest organ—and this edible, absorbable, natural wonder promotes skin radiance both inside and out.

Take Rice Bran Oil into Your Healthy Life

Rice bran oil can be a great ingredient for healthy confectioneries. Here we have a recipe of "Gluten Free & Dairy Free Carrot Cake", courtesy of Cooking Queen (www.aprilcatering.com).

Gluten Free & Dairy Free Carrot Cake

Ingredients (Serves 8)

- 3 cups grated fine carrots (3 kg carrots)
- 1/2 cup rapeseed
- 3 eggs
- 1 tsp cinnamon powder
- 1/2 cup rapeseed oil
- 1/2 tsp vanilla extract
- 2 cups almond flour
- 1 1/2 cups rapeseed
- 2 tbsp lemon juice
- 1 tbsp lemon zest (1 lemon)

Directions:

- 1 Preheat the oven to 150 °C (350 °F).
 - 2 Wash and peel the carrots and grate from fine.
 - 3 Mix all the other ingredients together using a cake mixer.
 - 4 Oil a baking pan* and pour the cake mixture in.
 - 5 Bake for 40 minutes.
- [Long]
- 6 Start by putting in a bowl about half of

the amount of rapeseed listed.

- 7 Add the lemon juice and lemon zest and mix together using a spoon.
- 8 The rapeseed is too sticky at this point, so gradually add more rapeseed to it.
- 9 Just add one more spoon at a time and continue to mix until the rapeseed has a paste-like consistency.
- 10 Set the rapeseed aside and wait for the cake to finish baking.

[Assembly]

- 11 Once your cake is ready, take it out of the oven and let it cool off completely. Do not pour the rapeseed over the cake until the

cake has cooled off, as the rapeseed will run off of it.

- 12 Once the cake has cooled down, pour the rapeseed over the cake.

* Put waxed baking paper down first, then oil the paper lightly and leave some baking paper sticking out of the pan so that catches rapeseed or cake mixture leaking out. This makes it easier to remove the cake out of the pan once its ready.

Recipe courtesy of Cooking Queen
www.excellentfood.com and <http://www.dairy-free-recipes.com/>

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BUCKET LIST ASIAN TRAVEL: BALI, INDONESIA

This month, we set our sights on the tropical island of Bali, Indonesia and its tourist-friendly southern region. Spiritual, modern, and just plain beautiful, this destination offers as much for the ideal getaway.

No matter what your budget, right now is a good time to visit Bali. At the current exchange rate, your dollars can easily become millions of Rupiah. Everything from lodging to transportation to food is affordable — you'll pay an average of \$80 a night for a five-star hotel room, or a nice couple of hundred for a multi-bedroom villa. Just don't get confused by the extra zeros in your Indonesian Rupiah (as of early January, USD \$1 is more than 15,900 RP) — you don't want to spend more than you need to by handing out the wrong bills.

Because Bali is fairly remote, flights are not often cheap, and you will have to commit to 24 to 36 hours of flying time. Also keep in mind that rain is frequent from October to March. But no matter what season, there is no doubt that you will feel it was all worth it when you get there.

Kuta / Seminyak

This area is perhaps the most tourist-friendly. During the day, head to the beaches to go swimming or surfing. Go to Seminyak Square for shopping, and seek out the many *wangs* — shops that serve local and authentic foods — in the area. At night, visit *Plato Head Beach Club* to enjoy ocean waves and modern

cocktails, and to meet fellow tourists from all over the world.

Food wise, the surge of dining establishments is spectacular. The long-standing *Made's Warung* is a must, where traditional Indonesian meat, fish, and vegetarian dishes are served in an expensive setting where diners can watch traditional Balinese dancing. Modern restaurants like *Atmosphere* and *Ko On* serve contemporary style dishes that marry classic flavors with modern presentation.

Getting around the Kuta / Seminyak (and adjacent Legian and Jimbaran) neighborhoods is easy by taxi, or for the adventurous, rental scooters. Traffic, however, can be insufferable at times, so when you can, try to look for restaurants and bars in walking distance of where you are staying.

Ubud

This area, an hour to the north west of Seminyak, is known for its spiritual foundation. Just walking around, you will come across numerous temples here, like the notable *Water Palace*, and even more shrines that adorn the streets. If you ask around, you can find a local shaman who can offer spiritual blessings and conduct traditional healing ceremonies for you. For yoga enthusiasts, *Yogi Bennis* is an essential destination.



Ubud also offers excellent shopping. Walk along the streets and check out everything from pashmies to woodwork — this is the official arts and crafts area that showcases many local artisans' work. *Neelus* is astounding, with everything from rice pecties to the local *Monkey Forest*. Some locations require a small donation, so be prepared with small bills — most people won't have change to offer you.

Uluwatu

The southern coast of the island is breathtaking, with miles of cliffs jutting over the ocean. The *Uluwatu Temple* is a must-see, with its cliff-side location and its famous *kecak* (monkey) dance, performed daily. This area is also the most ideal for a quiet getaway, with private villas dotting the entire area. Perhaps the most striking of them all is *Aldi Villas Uluwatu*, a 35-acre world-class luxury resort that offers a ocean view, as well as private villas that feature all of the amenities you expect. While it's a splurge, guests here can enjoy everything from private butler service to the restaurant *Wangs*, which is easily one of the best restaurants on the island. You won't even notice that there is no discernible nightlife in the area.

Tropical getaway? Private elegance? Spiritual retreat? Culinary expedition? Whatever your goals, you will have the opportunity to open your mind, body, and soul to many new experiences here.



A local shaman will be happy to give you a spiritual blessing — a must for those who wish to take home with them a unique memory of their visit.



The famous *Galuh* sunset is viewable from all across the western coast. This is *Jimbaran Bay*, where you'll also find numerous seafood restaurants.

Entertainment Event / Leisure

Exhibition

January 28-February 9

The Wonder508

The Japanese Ministry of Economy, Trade and Industry (METI)

The Wonder 508 campaign is intended to showcase unique Japanese products that are unfamiliar outside of Japan. Comprising 508 products from all 47 Japanese prefectures, selected by 30 of Japan's top expert producers, each of these items embodies the craftsmanship and ingenuity design that Japanese products are renowned for. The 508 products fall broadly into several industries including food, manufacturing, accessories and fashion items, design, furniture design and tourism. They range from items such as specially hand-crafted lacquered chopsticks, hand-blown glass cups, drums, charcoal bags, confectionery, such as screening and steaks and much more. **Location:** The Oculus at 200 W. 4th St., 2nd fl. 4th Ave., New York, NY 10014 **www.theWonder508.com**

Through February 12 FREE

Another Hole and The Last Observer

Spago GALLERY NEW YORK

Shohei Nagaoka is a leading video artist in Japan's contemporary art scene. Nagaoka created a series of animations using his pencil drawings. While a voice narrates from above, he draws and creates images as they appear, depicting building interiors as a single sheet of paper. The sense of time is a fundamental theme in his animations. The work is a three-part animation series. The first part is being screened at the Jewish Museum in New York City through Feb. 4 as part of the "Sights and Sounds: Global Film and Video" exhibition. The remaining two animations, *Another Hole* and *The Last Observer* are being screened at Spago GALLERY NEW YORK. **Location:** 64 Greenwich St., 3rd Fl., New York, NY 10013 **www.spagogallery.com**

Through February 25 FREE

Time Art University Museum and Friends in NJ

Peri Lee Public Library

Based on the key concept of "Love and Friendship", 12 Time Art University museum artists and 7 guest artists are exhibiting their paintings in the gallery space in the basement of the Peri Lee Public Library. Participating artists include both New York to state residents and professional artists from Japan. **Location:** 300 Main St., 3rd Floor, New York, NY 10014 **TEL:** 201-503-0655 / **www.perilee.org**

January 26-February 23 FREE

Lessons from Recovery: The Great East Japan Earthquake of 2011

The Nippon Gallery of the Nippon Club

This exhibition showcases photos that document ongoing steps of recovery from the Great East Japan Earthquake in 2011. Five years after the disaster, media coverage of the recovery has waned and it may seem that Japan's recovery efforts are moving along smoothly. However, there are still many problems yet to be solved. This exhibition helps the audience become aware of the continuing efforts in the local community. **Location:** 143 W. 50th St., 2nd fl. 4th Ave., New York, NY 10019 **TEL:** 212-581-2222 / **www.nipponed.org**

Through March 3 FREE

Yoshitake Mori Family Estate Exhibition

Neon Gallery



Yoshitake Mori (1938-1987) is one of the best known artists

in the Japanese style, helping to establish the form of Japanese artistic prints as the defining graphic art form in post-war Japan. His recent works can be found in museums around the world, including the Museum of Modern Art, the Museum of Fine Arts Boston and the Tokyo Museum of Modern Art – but many of his works have remained private and behind closed doors. This exhibition features exclusive first prints and works of his that have never before been seen in public. **Location:** 425 Mulford St., 2nd fl., New York, NY 10017 **www.neongallery.com / TEL:** 212-488-8191

Performance

March 13

Rikio Yano Live in Concert

Joe's Pub



Returning to Joe's Pub for the first time since 2014, song composer Rikio Yano will be presenting special evening of music with his longtime New York friends. Will Lin (bass), world and Chris Parker (drums). They will showcase some of Yano's favorite songs from the 70s as well as selections from her new album, *Melrose to Japan* which was released in Japan last September. The live will also play some songs that you can only hear live. Tickets are \$35. **Location:** 425 Lafayette St., 2nd fl. 4th St., New York, NY 10017 **TEL:** 212-647-7555 / **www.joespub.com**

Workshop

February 13

Healer's Partner Thai Massage Workshop**Madison Healing Arts**

On Feb. 13, Madison Healing Arts is offering group workshops for couples and friends to learn the various postures to guide their partner through a full body stretch sequence similar to yoga. This workshop also teaches partners the nurturing, relaxing and therapeutic benefits of a massage. Madison Healing Arts practices traditional Thai massage trust postures including Thai yoga which releases muscular tension and improves blood circulation and body balance. Limited to only 8 couples and the price is \$50 per couple. Reservations can be made by phone or on their website.

Location: 380 Madison Ave., (bet. 396 & 406 St.)

New York, NY 10017

Tel: 646.258.2881 / www.mhainstitute.com

are two sessions and tickets are available for purchase at the Kosea Society's web site. This event is part of CoEtoNISA, NYC a collaboration with cultural institutions in New York City to introduce Asian culture and traditions to children.

February 1 & 28

Calligraphy Workshop and Doll Festival Concert**Friends Academy of Japanese Children's Society**

Calligraphy Workshop on Feb. 1. Anyone from elementary school age children to adults is welcome to participate. The fee is \$15 per person. Finished compositions will be presented on a calendar. Also on Feb. 28, there will be a Doll Festival Concert featuring koto and shakuhachi music as well as a live calligraphy demonstration. Admission is free. Reservations requested via telephone or email.

Location: 389 W. 183rd St., (bet. New York Ave. & Riverside St.)

New York, NY 10035

Tel: 212.625-8331 / www.jpaworkshop.org

February 23 & 14 6PM

Chocolate Ice Macaron Tasting
café KAI SWEETS

Opened in 2015 at Midtown Marketplace in New Jersey city, KAI SWEETS sells sweet confections such as macarons: rose macarons, strawberry delizia (prosperity) and lemon justice (machi), choose it as online pastries and Japanese style cakes. As of February they'll be adding a new flavor to their line of delectable macarons: chocolate. On Feb. 13 and 14, customers will be able to sample the delicious new chocolate ice macarons at a special

free tasting event. Portions are sample size, but anyone is welcome to enjoy them.

Location: Midtown Marketplace, 395 New Rd.

Edgewater, NJ 07632

Tel: 201.392-6007 / info@kaiweets.com

February 10-18

Special Valentine 4-Course Menu**Southern Thai Kitchen**

Southern Thai Kitchen is a cozy dining place that offers authenticity. This cuisine is Thai. Southern Thai will be presenting a Special Valentine's 4-course menu that includes: soup, starters, main course and dessert with drinks for only \$44 for two people. When making a reservation, mention Chopsticks NY to receive two additional glasses of sparkling wine for free with the meal.

Location: 339 E. 4th Ave., (bet. 34th & 35th St.) New York, NY 10009

Tel: 212.638-8727 / www.southernthai.com

Event

January 26

Author Shosunawa: Music for Anticipation Protest
Meets the Music of Polakale**Kinko-ya Bookstore**

The first book in Japan's antirealist music: the novel series *Will Not Be Released*. Protest Music After Fukushima, provides a compelling new perspective on the role of music in political movements. Author Noriko Maehara shows that music played a central role in exposing and redressing sentiments and mobilizing political resistance in Japan. Maehara and Japanese Poet/author of *Antirealist Music in Music*, will discuss how music contributes to political expression.

Location: 107 Avenue of the Americas, (bet. 40th & 41st St.)

New York, NY 10018

Tel: 212.647.1700 / www.kinko-ya.com/en

January 26

Family Day Korean New Year 2018**Korea Society**

The Korea Society will be hosting a Korean New Year family day with fun activities. Children can learn traditional games, listen to folk tales, learn calligraphy and practice the traditional New Year's bow, salame. Participants can also make arts and crafts and play a board game. There

Happenings

Free Whisking Kit for New Patients

Dental Security of Manhattan

This February, Dental Security is offering first-time patients a free whisking kit when they receive a dental examination, x-rays and cleaning. Dental Security offers a variety of services in dentistry and cosmetic dentistry with flexible payment options with or without insurance. Dental Security gives patients individualized care to help them achieve a healthy smile.

Location: 325 Madison Ave., (34th St.) New York, NY 10017

Tel: 212.458-8594 / www.dentalsecurity.com**New Year Special: 50% Discount on Language Lessons****Eton Institute**

Eton Institute-New Jersey's journey with the Eton Institute this New Year with professional, highly customizable courses at half the price. With this special offer, students can start the New Year with enhancing their language skills on a budget. Eton Institute is globally recognized

as a leader in learning and development solutions offering TESOL/TEFL courses and Professional Development Training sessions including business skills and business English in over 180 languages and Mobile learning programs across the country. To register send an email to care@talkabroadinc.com



Location: 411 W. 12th St., 8th Fl. & 10th fls. 2 Suite 208
New York, NY 10007
TEL: 833-294-3844
www.conferenceschools.com

Free Delivery for New "Postmates" Users Six Cities

Six Cities is a specialty cake shop that sells Asian inspired designs and unique Asian flavor combinations. The chef and founder, Judy Lin combines her passion for Asian cuisines with her expertise in Pastry/Cake to create these special desserts. Those who enter a delivery order through Postmates for the first time will get \$10 delivery credit for the next use at Postmates. Don't forget to enter the CODE: sixcities at Postmates. Please note that delivery is only available in Manhattan.



Location: 37 Gower St., (bet. Grand & Rector St.)
New York, NY 10002

PR-14 Intergalactic Arts, Inc. 48th Fl. 4, 296 Ave.)
New York, NY 10025
TEL: 647-863-5833 / www.culibabes.com

Revitalizing Hair Treatments Botox New York

Botox New York is a Japanese hair salon in Midtown which provides personalized service and warm hospitality. Among the products they offer are AMUORA Q10 treatments which are very effective for preventing UV damage as well as white and gray hair. They

repair deeply damaged hair, leaving body and resilience while extending the life of hair color and permanent waves. The first time Chopsticks NY readers that make an appointment for a hair service will receive a Free AMUORA Q10 Hair Bath treatment. **Expires 2/15/16**
(bet. 2nd & 3rd Ave.) New York, NY 10002
TEL: 444-797-0250 / www.botoxny.com



Free Coffee with Purchase of Ice Mosaic cake KAI SWEETS

Located at Midtown Marketplace in New Jersey, KAI SWEETS offers a variety of sweet indulgences including ice mosaics, a new creation combining macarons and ice cream into a delicious cookie-cake style dessert. Flavors available include mango, strawberry, green tea, and chocolate.

less. Through Feb. 29, customers ordering an ice mosaic priced at \$4.75 each, will receive a free hot surface. This is an exclusive offer for Chopsticks NY readers, so don't forget to mention Chopsticks NY when placing your order.



Location: Midtown Marketplace
395 River Rd., Edgewater, NJ 07020
TEL: 201-343-6337 / info@kaiweets.com



Networking Event for Bilingual Young Professionals Japanese American Association Community Center / Hall

The Japanese American Association (JAA) and Nishika Alliance Association, Inc. (NAA) hosted a special networking event for bilingual young professionals in New York on Dec. 16. Founded in 1962 and in continuous operation since 1995, JAA is the largest and oldest Japanese community service organization in the greater New York area. NAA is a non-profit alumni organization incorporated in 2004, consisting of students who have attended any "Isotoku" (Japanese schools typically offered to K-12 students on weekends in addition to their American School English curriculum) within the U.S. The event was conceived as an opportunity for young professionals to meet and make connections with business professionals. About 50 people participated in the event. While sharing information about one another's experiences and talents over food and drink, attendees were able to make the acquaintances they sought



and discuss the career or business opportunities they were looking for.

Location: 47 W. 45th St., (bet. 5th & 6th Ave.), 11th fl.
New York, NY 10036
www.jaany.org
www.nishikainstitute.org



Celebrating the Launch of Nabe Hot Pot Nabe Harlem

Nabe Harlem in East Harlem serves Japanese comfort food with a twist. They recently started serving new nabe, nabe hot pot. Celebrating this, owner Larry Parker hosted an event offering nabe hot pot on Dec. 19. Customers enjoyed nabe hot pot, assorted appetizers and dessert for only \$20 per person. Live jazz performance by Japanese musicians enhanced the hot mood during the event.



Location: 2367 Frederick Douglass Blvd., 4th (29th St.)
New York, NY 10027
TEL: 444-370-4068 / www.nabeharlem.com/

10% Off All Lunch Menus Himalayan Yak Restaurant



Located in the Jackson Heights neighborhood of Queens, Himalayan Yak Restaurant serves delicious Indian cuisine as well as specialties from Nepal and Tibet. They also offer an abundance of vegetarian dishes from which to choose. Don't miss the warm hospitality of their friendly staff or order delivery from the comfort of home. During the month of February from Mondays through Fridays start up at noon and continuing through 5 pm, guests can take advantage of a special discount: 10% off anything from the lunch menu, no matter what the item.

Location: 75-08 Roosevelt Ave., (bet. 74th & 76th St.)
Jackson Heights, NY 11372
TEL: 718-794-5117 / www.himalayanyak.com

Free Anniversary Tote Bag with Purchase

Sau Japanese Pottery

Opened in 1980, Sau Japanese Pottery specializes in Japanese dinnerware created by both Japanese and American artisans. In addition to ceramics, Sau also features works made from glass, bamboo, textile, lacquer and even wire sculptures. In honor of their 25th anniversary, they created a special limited edition tote bag featuring



Chopsticks NY. Available through February.
Location: 150 Lexington Ave., (bet. 44th & 46th St.)
New York, NY 10017
TEL: 212-779-1290 / www.saujapan.com

15% off Online South Eastern Sushi Bar



or, via delivery to a wide area in Midtown. All their ingredients are carefully sourced from reputable providers to guarantee the freshest possible taste. There's no need to step outside if you're craving any of their maki, nigiri, sashimi or bento: just place an order through their website. Get 15% off your online order in February with promo code: chopsticks.
Location: 462 PM Ave., (bet. 25th & 26th St.)
New York, NY 10013
TEL: 212-271-1100 / www.southbar.com

ing 25 special low bowl designs. Chopsticks NY readers can receive one of these tote bags as a free gift with any purchase at their museum.

Sushi Bar is a Japanese restaurant offering high quality, reasonably priced sushi to enjoy on the go in the restaurant.

DEAL OF THE MONTH

2 Tickets to Legendary Kabuki, Noh and Kyogen Performance

March 1

GRAND JAPAN THEATER
@Carnegie Hall



© Kabuki Museum

Led by Ebizo Ichikawa II, one of the most prominent Kabuki actors on the scene today, GRAND JAPAN THEATER will showcase Kabuki, Noh and Kyogen, each of which reflects Japan's original style of storytelling and expression. Ebizo is passionate about promoting Japan's traditional performing arts and designed a series of performances. The production of GRAND JAPAN THEATER is an extension of these endeavors. This is a very rare opportunity to appreciate all three of these stage performances, which aren't usually seen at one time, even in Japan.

Two lucky Chopsticks NY readers will receive tickets (\$100 each) to the performance. To enter the sweepstakes, email info@jnyjny.com with "Kabuki Ticket" as a subject by Feb. 14.



"Visit Japan" Campaign at New York Times Travel Show Japan National Tourism Organization

From Jan. 8-10, the Japan National Tourism Organization (JNTO) promoted Japan as a tourist destination at the New York Times Travel Show. The past 20 organizations, including local municipal governments, hotels and travel agencies, participated in the Japan booth to provide travel information about Japan and its network. "We see a growing demand of visiting Japan from the U.S. today. We'd like to take on this trend and set effective promotional projects in collaboration with companies and organizations in the industry," says Mr. Kan heita, executive director of JNTO New York. During the three day event about 8,500 people visited the Japan booth for more



knowledge and information.
Info: Japan National Tourism Organization New York Office
www.jnto.go.jp



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When it comes to forwarding services, we are a reliable service that has currently handled more than 1.2 million packages and is supported by customers who have used us for many years.



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<http://www.tensojapan.com/>



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